bonappétit

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to Extra

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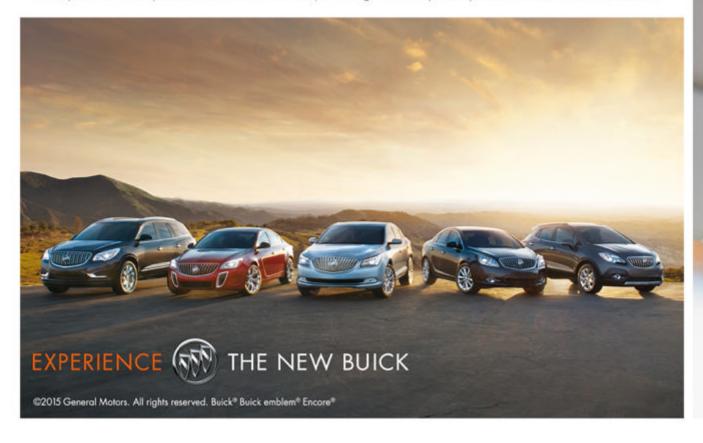
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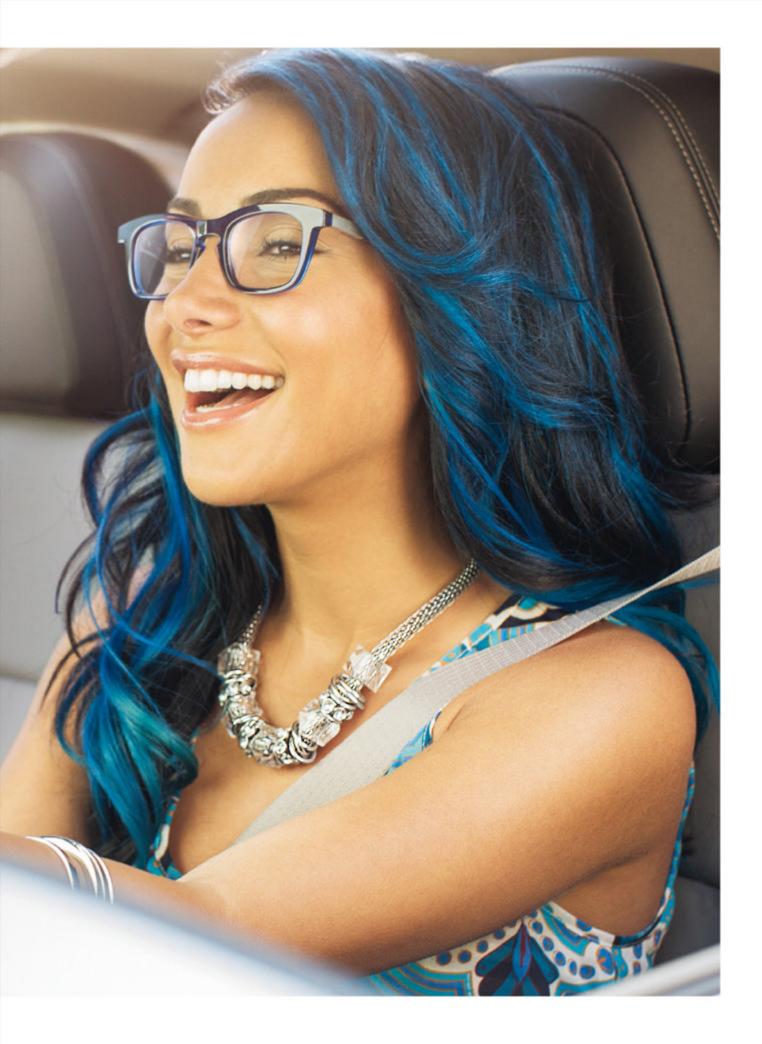
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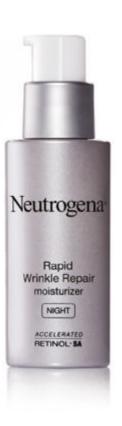
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Editor in Chief

ADAM RAPOPORT

WHAT KITCHEN TOOL **COULD YOU NOT LIVE WITHOUT?**

"I could not,

would not, live without my trusty fish spatula.

I use it for so much more than cooking fish,

from taking cookies off

a baking sheet to flipping pancakes."

"The gigantic

cherry cutting board my father made me.

Multiple vegetables to chop? No problem.

Plus, it doubles as

a cheese board.'

Creative Director ALEX GROSSMAN **CHRISTINE MUHLKE Executive Editor** Digital Director STACEY C. RIVERA Managing Editor **GREG FERRO** Food Director **CARLA LALLI MUSIC**

"Remind me what we did before the Microplane? Beyond grating citrus and Parm, I use it for garlic. ginger, spices, even chocolate. It's all about micro hits of flavor.

"My Japanese knife from Chubo makes

cutting veggies a joy. I'm so protective of it,

I won't let my roommate

near it (even though she's my sister).'

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and soups.

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—M.N.

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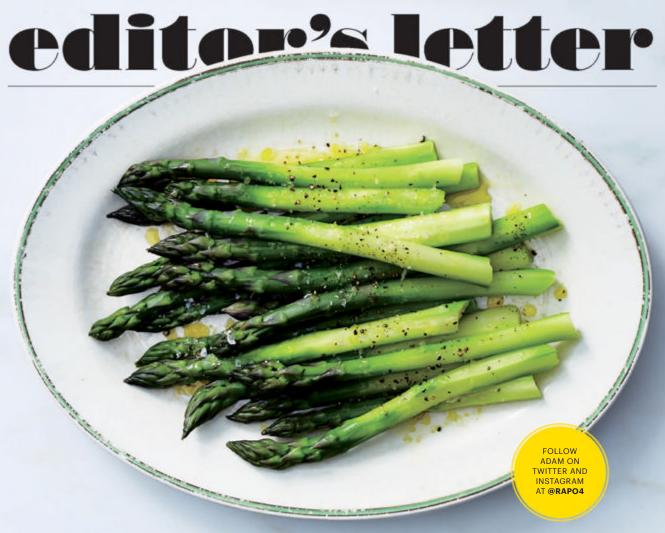
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all prepared within





GREEN DAY

▶ When it comes to the pantheon of big eating holidays, Easter is a new one for me.

I grew up Jewish, which meant piles of latkes every Hanukkah, seconds and thirds of matzo brei during Passover, and my mom's sweet-and-spicy brisket on Rosh Hashanah.

But a few years back, my (non-Jewish) wife announced that we were going to host our first Easter Sunday. There would be egg-dyeing and all sorts of foil-wrapped chocolates hidden throughout our backyard; there would be a gaggle of spiffedup, sugar-seeking kids rampaging through the bushes; and there would be lunch.

Not dinner. Lunch.

And that's what got me intrigued.

For all of the holidays that dot our calendars, it's always a dinner. A big roast, a fireplace, an endless evening. (Sorry, Passover, but you do drag on.)

But a lunch—as the season's first green vegetables and flowers start to push through the ground—now that felt, well, fresh.

And because Easter is so in sync with the new season, I wanted our meal to be so as well. I seized upon the egg theme and assembled gravity-defying cheese soufflés—a delicious, quick-to-impress dish. (Check out chef Michel Richard's flawless version at bonappetit.com/souffle.) I tossed crisp green lettuces in a mustardy vinaigrette. And, finally, there had to be

asparagus. Not those spindly pencils jetted in from Chile that you find at the supermarket in January, but plump, firm stalks grown locally. They're practically a press release for the season, trumpeting that, yes, Spring Has Sprung!

Luckily, the less you do to asparagus, the better. I always snap off the woody ends and then peel away the green from the bottom halves (partly for a more tender bite and partly because it just looks cool). I then quickly blanch the spears in well-salted water, douse them with fresh lemon juice, add a splash of extravirgin and a sprinkle of flaky sea salt, and serve.

On that warm, sunny afternoon (spring had come early to the Northeast), the asparagus proved the ideal complement to the ethereal yet indulgent soufflés. And it has returned to the table the past two years, alongside a Spanish tortilla one Sunday and a grilled butterflied leg of lamb another.

Easter, asparagus, kids in their Sunday best scarfing way too much chocolate. You never know when new traditions will begin. Just be grateful when they do.

ADAM RAPOPORTI EDITOR IN CHIEF

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DEAR BON APPÉTIT,

A TOFU RICE BOWL MAY NOT SEEM LIKE A RECIPE WORTHY OF THE R.S.V.P. DEITIES, BUT HEAR ME OUT: THE VERSION FROM WORLD STREET KITCHEN IN MINNEAPOLIS IS NEXT-LEVEL!

-JONAH DICKERMAN, St. Paul

TOFU YUM-YUM RICE BOWL

4 SERVINGS The marinade is ridiculously delicious; you'll also want to use it on ribs or chicken.

TOFU

- 1 14-oz. package extra-firm tofu, drained, cut into 8 pieces
- 1 small head garlic, cloves coarsely chopped (about ¼ cup)
- ½ cup soy sauce
- ½ cup hot chili paste (such as sambal oelek)
- 1/4 cup coarsely chopped fresh cilantro
- 1½ tsp. coarsely chopped peeled ginger

RICE AND ASSEMBLY

- 2 cups short-grain riceKosher saltVegetable oil (for frying; about4 cups)
- ½ cup cornstarch
- 4 poached eggs
- 1 cup kimchi
- 1 cup cilantro leaves
- ½ cup basil leaves Thinly sliced scallions (for serving)
- 1/4 cup unsalted, roasted peanuts, lightly crushed
- 2 Tbsp. toasted sesame seeds



SPECIAL EQUIPMENT: A deep-fry thermometer

TOFU Place tofu on a rimmed baking sheet layered with paper towels; top with several more paper towels and press gently to squeeze out excess liquid. Transfer tofu to a shallow baking dish.

Give garlic, soy sauce, chili paste, cilantro, and ginger a whirl in a blender, scraping down the sides as needed, until smooth, about 3 minutes (consistency will be similar to ketchup). Pour over tofu and turn to coat. Chill at least 2 hours.

DO AHEAD: Tofu can be marinated 12 hours ahead. Cover and keep chilled.

RICE AND ASSEMBLY Place rice in a sieve and rinse under cold running water, rubbing with your fingers, until water runs clear. (This yields fluffy grains that won't clump.) Let drain 5 minutes.

Transfer rice to a medium saucepan; cover with 3 cups water and season with

salt. Bring to a boil. Reduce heat, cover, and simmer until rice is tender and liquid is absorbed, 12–15 minutes.

Remove saucepan from heat and fluff rice with a fork. Cover with a kitchen towel, then replace lid. Let sit 10 minutes for steam to absorb.

Pour oil into a medium pot to a depth of 2" and fit pot with thermometer. Heat oil over medium-high until thermometer registers 350°.

Place cornstarch in a shallow bowl. Working in batches, remove tofu from marinade (do not scrape it off) and toss in cornstarch; shake off excess. Working in batches, fry tofu, turning occasionally, until golden brown, about 3 minutes. Transfer to a wire rack set inside a rimmed baking sheet; let drain.

Divide rice among bowls. Make a small well in the center of each and nestle a poached egg inside. Top with fried tofu, then kimchi, cilantro, basil, scallions, peanuts, and sesame seeds.

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DEAR BON APPÉTIT, I HAD THE MOST DELICIOUS LENTIL CROQUETTES AT BAR TARTINE IN SAN FRANCISCO: THEY WERE LIKE FALAFEL FROM ANOTHER PLANET. COULD YOU PLEASE HUNT DOWN THE RECIPE?

-michelle schifrin, San Francisco

LENTIL CROQUETTES WITH WATERCRESS AND KEFIR

4 SERVINGS One of many cool things about (super-nutritious) sprouted lentils: They don't need to be cooked first.

KEFIR SAUCE

- 1 cup kefir (cultured milk)
- 11/2 tsp. honey
 - 1 tsp. kosher salt

WATERCRESS SAUCE

- 1 tsp. caraway seeds
- 1 tsp. coriander seeds
- 2 cups (lightly packed) trimmed watercress leaves
- 1/2 cup low-sodium vegetable broth
- 1/2 tsp. kosher salt

CROQUETTES AND ASSEMBLY

- 1 tsp. caraway seeds
- 4 scallions, white and pale-green parts only
- 1 serrano chile, seeded, chopped

- 3 garlic cloves, chopped
- 4 oz. pumpernickel bread, torn into small pieces
- 2 oz. ricotta
- 1 cup sprouted lentils
- 1/4 cup low-sodium vegetable broth
- 1 Tbsp. onion powder
- 1 tsp. paprika
- 1½ tsp. kosher salt, plus more Vegetable oil (for frying; about 3 cups)

Pomegranate molasses and watercress leaves (for serving)

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

KEFIR SAUCE Stir kefir, honey, and salt in a small bowl; cover and chill.

watercress sauce Toast seeds in a dry small skillet over medium-high, tossing occasionally, until fragrant and coriander seeds start to pop, about 3 minutes. Let cool; finely grind in spice mill.

Purée spice mix, watercress, broth, and salt in a blender until smooth. Cover and chill until ready to use.

CROQUETTES AND ASSEMBLY Toast caraway in a dry large skillet over medium-high, tossing, until fragrant, about 30 seconds. Let cool; finely grind in spice mill.

Cook scallions in same skillet, turning occasionally, until charred, 5 minutes. Let cool, then coarsely chop. Reserve skillet.

Process caraway, scallions, chile, garlic, bread, ricotta, lentils, broth, onion powder, paprika, and 1½ tsp. salt in a food processor to a paste (some larger pieces of lentils should still be visible). Form into 12 balls.

Pour oil into a large heavy skillet to a depth of ½" and heat over medium-high until oil bubbles immediately when a pinch of lentil mixture is added. Working in batches if needed, cook croquettes until deep golden brown and crisp, about 2 minutes per side. Drain on paper towels; season with salt.

Swirl both sauces in bowls; top with croquettes. Drizzle with pomegranate molasses and finish with watercress.

DO AHEAD: Croquettes can be formed 1 day ahead. Cover and chill. Bring to room temperature before frying.



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DEAR BON APPÉTIT, DO YOU WANT YOUR READERS TO EXPERIENCE WIDE-EYED JOY WITH A SINGLE BITE? THEN PLEASE PROCURE THE RECIPE FOR HAM AND PEA HAND PIES FROM **CRAFTSMAN AND WOLVES** IN SAN FRANCISCO.

- DANA CAPPELLONI, San Francisco

HAM AND PEA HAND PIES

MAKES 8 These mini tarts are double sealed for extra insurance; see Prep School, page 128, for details.

- 1 cup (2 sticks) chilled unsalted butter, cut into pieces
- 3 cups all-purpose flour, plus more for surface
- ½ tsp. kosher salt, plus more
- 1¼ cups shelled fresh peas (from about 1¼ lb. pods), divided
- 2 Tbsp. olive oil Freshly ground black pepper
- ½ cup whole-milk ricotta
- 1 tsp. fresh lemon juice
- 1 large egg
- 1 tsp. white wine vinegar
- 2 oz. smoked ham, cut into 1/4" pieces

Pulse butter, 3 cups flour, and ½ tsp. salt in a food processor until mixture resembles coarse meal with a few pea-size pieces of butter remaining. With motor running, stream in ½ cup ice water and process, adding more water by the tablespoonful if needed, until a shaggy dough comes together and starts to form a ball around the blade (a few dry spots are okay).

Transfer mixture to a lightly floured surface and gently knead until dough comes together completely (don't overmix). Divide dough in half, flatten each piece into a ½"-thick square, and wrap in plastic. Chill until cold, at least 2 hours.

Meanwhile, cook peas in a medium saucepan of boiling salted water until bright green, about 30 seconds. Drain and transfer to a bowl of ice water to cool. Drain and pat dry.

Blend oil and 1 cup peas in a food processor until smooth; season pea purée with salt and pepper.

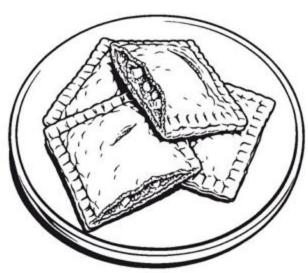
Mix ricotta and lemon juice in a small bowl; season with salt. Whisk egg and vinegar in another small bowl.

Preheat oven to 375°. Let dough sit at room temperature, about 5 minutes, to soften slightly, making it easier to roll. Working with 1 square at a time, roll out dough on a lightly floured surface to about a 13x11" rectangle. Trim to 12x10", then cut into eight 5x3" rectangles. (A ruler in the kitchen is a useful thing, but if you're not that particular, eyeball it.)

Arrange 8 rectangles on a parchmentlined rimmed baking sheet, spacing 2" apart. Spread 1 Tbsp. ricotta mixture over each, leaving a ½" border, then spread a dollop of pea purée over ricotta. Top with ham and remaining whole peas.

Brush borders with egg wash and top with remaining 8 rectangles of dough, pressing gently around edges to seal. Crimp with a fork. Brush tops of tarts with egg wash and make 3 slits in the center of each (for steam to escape). Sprinkle with salt and pepper and bake, rotating halfway through, until tarts are deep golden brown, 35–40 minutes. Transfer to a wire rack and let cool 15 minutes.

DO AHEAD: Dough can be made 3 days ahead; keep chilled. Hand pies (without egg wash) can be formed 1 day ahead; cover and chill. Brush with egg wash just before baking.





Weed Screed

In our January issue, the Foodist looked into the future and proclaimed that this will be the year that marijuana takes off as a restaurant ingredient. How would the public vote on this topic? Allow some of our Facebook fans. Twitter followers. and old-school letter writers to take the floor:

IN FAVOR:

"In Colorado,
I have already
begun to see
some interesting
salads that
incorporate the
leaves."

"Puts the
chill into
chili."
"Herb,
I cannot wait."

RAISING OBJECTIONS:

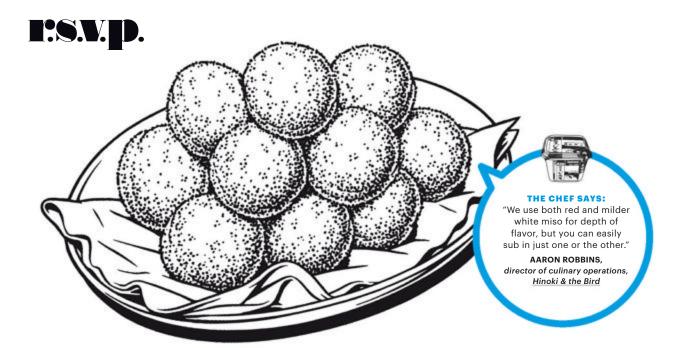
"I hope the 'herb' never makes it into a home or restaurant."

flabbergasted."

"It is not an herb like basil." "Blech

Send your two cents to askba@ bonappetit.com





DEAR BON APPÉTIT, ON A RECENT VISIT TO L.A.,
I DINED AT **HINOKI & THE BIRD**, WHERE I DISCOVERED
MISO DOUGHNUTS. WOULD YOU SEEK OUT
THIS UNUSUAL RECIPE FOR A LONGTIME READER?

-LYDIA RONAN, Phoenix

MISO DOUGHNUTS

MAKES ABOUT 30 Miso sugar: also excellent on popcorn or in place of brown sugar in barbecue dry rub recipes.

- 2 tsp. red miso
- 34 cup plus 1 Tbsp. sugar
- 1 ¼-oz. envelope active dry yeast (about 2¼ tsp.)
- 1 large egg, room temperature
- 1 large egg yolk, room temperature
- 3 Tbsp. unsalted butter, melted
- 3 Tbsp. whole milk, room temperature
- 3 Tbsp. white miso
- 1 cup bread flour
- 1 cup all-purpose flour, plus more for dusting

Nonstick vegetable oil spray Vegetable oil (for frying; about 8 cups) **SPECIAL EQUIPMENT:** 1½"-diameter biscuit cutter; a deep-fry thermometer

Pulse red miso and ½ cup sugar in a food processor until mixture resembles brown sugar. Spread out evenly on a parchment-lined rimmed baking sheet and let sit until dry, 2–2½ hours. Pulse in food processor until no clumps remain. Transfer miso sugar to a medium bowl.

Combine 1 Tbsp. sugar and ¼ cup warm water in a small bowl. Sprinkle yeast over and let sit until foamy, 5–10 minutes.

Beat egg, egg yolk, butter, milk, white miso, and remaining ¼ cup sugar in the bowl of a stand mixer fitted with whisk attachment (or use a whisk and a medium bowl) until miso breaks up into small pieces and mixture is almost smooth. Add yeast mixture along with bread flour and 1 cup all-purpose flour

and mix until a shaggy ball forms (or, use a sturdy wooden spoon and some effort).

Switch to dough hook and mix on medium until dough is soft, smooth, elastic, and climbing up hook, 5–7 minutes. (Or, knead on a lightly floured surface, 8–10 minutes.) If dough is wet, add more all-purpose flour as needed.

Place dough in a large bowl lightly coated with nonstick spray. Cover and let sit in a warm place until nearly doubled in size, 1–2 hours.

Line a baking sheet with parchment paper; lightly flour. Turn out dough onto a lightly floured surface and pat out to 1" thick. Punch out rounds with biscuit cutter. Repeat with scraps. Transfer rounds to prepared baking sheet, cover loosely, and let rise in a warm place until almost doubled in size, 45–60 minutes.

Pour oil into a large heavy saucepan to a depth of 2". Heat over mediumhigh until thermometer registers 325°. Working in batches, fry doughnuts until deep golden brown, about 3 minutes per side. Transfer to paper towels and let cool slightly before tossing in miso sugar.

DO AHEAD: Dough (before rise) can be made 1 day ahead; cover and chill.



Boom: Toasted!

Posting toast on Instagram is akin to shooting "likes" in a barrel—take a cue from the #BAtoast hashtag crowd: Pomegranate seeds Walnuts Almond butter Honey Finnish rye

Gjetost
(Norwegian
breakfast cheese)

Avocado

Sea salt

Macadamia nuts
+
Toasted coconut
+
Dried figs
+
Ricotta
@TOASTED
SISTERS

Goat's milk butter
+
Fish sauce
Crushed red pepper flakes
Dill
@SHERBOBO





We Do!

The **BA** guide to the tastiest, booziest, most fun wedding ever

When was the last time you left a wedding and thought, "That meal was delicious?" Oh, that's right. Never. There's only one wedding guarantee besides unflattering bridesmaids' dresses: The food will be forgettable. But it doesn't have to be! Lose the caterer. Skip the wedding cake. Freak out your new mother-in-law with a pig on a spit. Follow these rules for a wedding that feels like the best dinner party you've ever thrown. (You're on your own with those bridesmaids' dresses, though.)

PHOTOGRAPH BY BY NANCY NEIL







D.I.Y. the Cocktail-**Hour Food**

For a little more effort and way less money, you can kill it during cocktail hour by scaling up the always-popular charcuterie board. Here's how:

Buy in bulk

Take the money you set aside for mini quiches and stock up on your favorite cured meats.

Estimate 1-1.5 oz. of each per person.

Hang out while the shop slices all that meat (except for hard salumi).

Variety show

Get 3-5 meats, with a mix of textures and spice levels. Think prosciutto, mortadella, bresaola, Genoa salami, and saucisson sec.

Shingle to mingle

You want to fit a lot on the board at once, so overlap the slices tightly.

When in doubt, Parm

You don't need an elaborate cheese plate. Set out a few huge wedges of Parm and a couple of spades, and let guests chisel away.

NO ONE SHOULD **EVER** WAIT FOR A DRINK

Yes, everyone's here to celebrate your undying love, but they're also here-let's face it-for the booze. So you'd better keep the bars (or kegs) plentiful. Factor one bartender for every 50 guests, and place them strategically around the venue. It's even better if you supplement cocktails, so that your friend who's trapped in the corner catching up on everything since high school can get her party started, too.



Try a Simple Specialty Cocktail

"At my wedding, I wanted more than just flutes of Champagne, so we went with assemble-it-yourself drinks on vintage silver trays. The trays held bourbon on the rocks, plus bowls with skewers of Luxardo cherries and orange twists. It was halfway between a roving bar and a tray of shots-what better way to start the night?"-Julia Kramer, senior editor





Just as important as that free-flowing booze? Free-flowing water. Set out water dispensers on the bars so that quests can rehydrate without having to flag down a bartender. It's the only way they'll last through "Single Ladies." 25-liter Fusti with spigot, \$125; ilfustino.com

THE MVP OF WEDDING BEVERAGES IS WATER

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This year's Vegas Uncork'd brings an unbeatable lineup of top talent, new dynamic events, and extra VIP experiences. Join this one-of-a-kind celebration to meet these celebrity chefs and so many more.







EMERIL LAGASSE

Celebrity Chef Emeril Lagasse is bringing his trademark "New New Orleans" style of cooking to the Las Vegas Strip. Catch him live at the Master Series Dinner: The New Orleans Fish House Experience with Emeril Lagasse on Thursday and Emeril's New Orleans Seafood Extravaganza on Saturday afternoon at the MGM Grand Producer's Pool.



Master Chocolatier and famed Pastry Chef François Payard will sweeten up Vegas Uncork'd with decadent desserts. Don't miss his confections at the Grand Tasting at Caesars Palace or the Master Series: Pastry Savvy with François Payard class at award-winning Payard Pâtisserie & Bistro, where you can learn his French techniques first hand.

MICHAEL MINA

Chef and Founder of Mina Group Michael Mina will showcase his culinary creations at exciting events throughout the weekend. You can sample his signature dishes at Thursday night's epic Chefs' Counter: All-Star Feast at the ARIA Buffet and during Sunday's Celebrity Chef Brunch: A French Affair at the newly opened BARDOT Brasserie.

JASON SMITH

Director of Wine for Bellagio, Master Sommelier Jason Smith is one of Las Vegas' most celebrated and respected authorities on wine. You can swirl, sip, and savor exquisite varietals along with Jason during Saturday's seminar and tasting event, California Chardonnay and Pinot Noir: A Tasting of Balance at Bellagio.



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This is a party, so the dinner should be festive—think heaping platters of food, not individual medallions of gray steak. Not how your caterer usually does it? You're the boss, and if you don't want to serve Chilean sea bass fillets at your wedding, you shouldn't have to.

A FEW IDEAS FOR TURNING THE CLASSICS INTO CROWD-PLEASERS

Swap salmon fillets for a whole side of salmon (above)

Swap filet mianon for steak tagliata

Swap **lamb** chops for roast lamb shoulder



Stock the Bar (Affordably)

Wedding picks from Jeffrey Morgenthaler of Portland, OR's Clyde Common

Gin

"Gordon's is made just as well as a higher-shelf pick."

GOOD FOR: Gin punch with

lemon and sparkling wine

Vodka

"Have you had Smirnoff lately? That creamy mouthfeel, a touch of sweetnessit's fantastic." GOOD FOR: Martinis

Bourbon

"Elijah Craig 12 Year Old has a depth normally associated with pricier bourbon." GOOD FOR:

Old-fashioneds

Scotch

"Isle of Jura 10 Year Single Malt. It's an island whisky, so it has some sea salt." GOOD FOR: Scotch on the rocks. For the bride's father.

Tequila

"El Jimador drinks like regular Herradura, with a much nicer price." GOOD FOR: Bigbatch margaritas, of course.

The best way to make sure your caterer doesn't serve bone-dry chicken: Don't hire one. Plenty of award-winning restaurants will cater your big day. There's Roberta's in Brooklyn (they'll fire up best-ever pizza in a mobile oven), Animal in L.A. (the hamachi tostada will replace your best man), and The Walrus and the Carpenter in Seattle (oysters every which way). If a beloved restaurant doesn't officially do it, just ask-many will say yes. For the secrets of chefs who just so happen to cater (and loads more wedding advice), go to bonappetit.com/weddings. »

INTRODUCING Lincoln Black Label Living EXPRESSIONS OF A **NEW KIND OF LUXURY** Barrett Prendergast has her best friends to thank for launching her career. She took the old adage "do what you love" to heart when they asked for recipes or convinced her to cater their parties. First, she started a blog, and then a boutique catering business: Valleybrink Road. Here, she indulges in some of the finer things in life-in a hOmE studios-designed house in the Hollywood Hills for Lincoln Black Label. To celebrate the launch of Lincoln Black Label, we asked Prendergast for her take on our Indulgence vehicle theme. BLACK LABEL Pictured here: The Indulgence Lincoln Black Label MKZ



Taste Maker

"Making something beautiful that touches all the senses is a wonderful thing," says Prendergast—and that's exactly what Lincoln Black Label designers strove for when choosing the supple leather and Ziricote wood for the Indulgence theme. Cali-born and raised, Prendergast started cooking while studying fashion in college. "I really started to fall in love with it, but I always thought of it as a hobby and never something I could actually do as a career." But when her fondness for the fashion business ended, another business was born.

- 11



MODERN HERITAGE

A designer's dream, this high-contrast black-and-white interior is highlighted by Crimson stitching and Argento* wood trim.

INDULGENCE

Uncommonly soft, beautiful leather adds richness and depth to the interior, while Ziricote wood—usually reserved for high-end yachts and fine musical instruments—adds warmth without the need for dyes or stains.

OASIS

Specialty Venetian leather, premium Alcantara* and rich wood would look great in any home—and any luxury vehicle.

CENTER STAGE

This Jet-Black leather interior, complete with Foxfire Red Aleantara accents, is for those with a flair for the dramatic.

MEMBER PRIVILEGES

Annual detailing, remote vehicle drop-off and pick-up, a designated experience liaison and a premium maintenance plan are just a few of the benefits offered with Lincoln Black Label membership."



BLACK LABEL

With a curated collection of designer vehicle themes—meticulously brought to life in rare, high-end materials—and a host of exclusive privileges, this is more than luxury ownership. It's membership. To learn more, visit lincoln.com/blacklabel



Go Ahead, Skip the Cake

Wedding cake, almost by definition, is designed to look good first and taste good second. So ditch it. Imagine a huge bombolone bar with towers (abundance is key) of freshly filled doughnuts. It's more fun than a too-pretty-to-eat tiered productionand will definitely taste better.



...But If You Do Want Cake, Follow These Rules

Senior food editor (and wedding cake pro) **Alison Roman** on getting a cake you'll actually want to, you know, eat:

Fon-don't

Fondant, a.k.a. that tasteless, plasticky shell on most wedding cakes, goes against everything I believe in. If you wouldn't eat it on its own, you shouldn't put it on your cake. Weather permitting, buttercream is a great choice. And exposed cakes without frosting on the sides are trending now for their rustic appeal.

Temperature Control

Figure out the refrigeration options before you order that four-tiered masterpiece. If you're getting married on a farm in July, make sure your baker plans accordingly—unless you're okay with a buttercream cake that slants and melts before you can say "I do."

Downsize

Large-format cakes tend to prioritize factors like structural soundness over taste. The solution? Smaller cakes! Get a two-tiered stunner plus an easy-to-execute sheet cake in the same flavor for serving.





Get a Handle on It

"The best part of my wedding wasn't the party or the after-party. It was the after after-party. The sensible adults were asleep, the bartender gone. All that was leftthanks to a friend's pit stop—was two handles of Wild Turkey 101. That's 3.5 liters of good times. The point is: Put your least responsible friend in charge of latenight. It'll be more memorable than the parts of the night you planned to a T." —Andrew Knowlton, The BA Foodist





At the end of the night there will be a mass realization that, MY GOD, WE'RE STARVING! Blow minds with a parting "you thought this wedding couldn't get any better?" shot in the form of a <u>food truck</u>. Ask your favorite Korean taco truck, or go with ice cream on wheels. If only brunch the next day were so easy.



"Wanna meet me at the wine bar?" is a question I've asked exactly no one. Where's the pleasure in ordering a drink and getting a lecture? No, I don't want a "flight" of Cali Chardonnays. Don't care about your state-of-the-art dispensing system, either. You got any fun? It turns out the next wave of wine bars does. Influenced by Paris's natural-wine-bar boom, unpretentious spots are opening here with bartenders who will drop serious knowledge only if you ask; snacks like sardine montaditos; and a vibe that's more akin to the local dive. The Rolling Stones are blasting, tipsy regulars are caught in debates, and there's an easy-drinking white on tap. Shoot, they might as well be pouring you a beer. So, wanna meet me at the wine bar? —ANDREW KNOWLTON

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The Best of What's New

Grab a seat and order a glass-and then another—at some of our favorite new wine bars:



Spoke, Somerville, MA

Spot off-duty chefs sharing chips 'n' dip and sipping Riesling at this cozy bar opened by a former wine buyer.



Oso Market + Bar, Portland, OR

This cheery foodfocused café has shelves lined with bottles sold to go, or you can shopand-pop right there.



Bar Covell, Los Angeles

Daily offerings are written on window panes, but let a bartender woo you with one of the 150 bottles in back.



Ordinaire, Oakland, CA

Part retail, part bar, its fitting name is winespeak for the table wine that makers keep for themselves.



Relax, It's **Just Wine**

Wine bars used to feel formal and stuffy. What's changed? "Wine has always been casual for me. It's meant to be drunk in large quantities with friends, family, strangers. It should make you feel good. Formality would

What does that look like at Ordinaire?

get in the way."

"We serve cold red wine in shot glasses. We play the music we listen to at home and in the car. We wear jeans and T-shirts. We serve wine on tap at \$4 a glass because some people just want to throw back a glass of cold white before their commute home."

And patrons are into it?

"Yeah. You can chill at the bar. ask us questions, share a bit of your bottle. We'll pour you something else, maybe open up a back vintage. It's a fun way to enjoy wine."









THE SCENE AT OSO

- 1. Nope, that doesn't look like a wine bar to us, either.
- 2. The Dolomite pairs cava with gin and Cappelletti.
- 3. There's more than iust wine on offer This rum shot with pickled strawberry brine is basically a fancy pickleback.
- 4. The food has upped its game too. Here the dates are dipped in cumin honey and stuffed with hazelnutfinished pork from local purveyor Tails & Trotters. The bread's from nearby Little T American Baker.



"We make wine as inexpensive as we can. Our by-the-glass wines are rare. If prices are good, people can try more. I want them to drink all this cool stuff." -JUSTIN VANN OF PUBLIC SERVICES WINE & WHISKY, HOUSTON

Not Your Mom's Chard Find yourself stuck in a wine rut? Time to expand your horizons:

INSTEAD OF TRY

Sauvignon Blanc Chenin Blanc, a

bright Loire import

Chardonnay A bracing

Aligoté

Cot-same grape, by way of France

Argentine Malbec

Napa Cabernet

Cabernet Franc, the other cabernet



For a video of Chlumsky crushing on roasted

broccoli, go to bonappetit.com/celebs

Age 34

Hometown Chicago

In her elementary school lunchbox Peanut butter and honey on whole wheat

Drink of choice Campari and soda

Chinese banquet



"I was around three, and we had tripe soup Czech-style. My mom makes it. It's warm and comforting. The potatoes break apart and thicken the soup-super satisfying for winters in Chicago."

On the other end: What would be your death-row meal? "I'd want to have pork tenderloin and dumplings."

What kind of dumplings? "Knedlik. They're Czech bread dumplings. You basically boil a loaf of bread. My dad is a chef, so if he's around he can make it."

Tell me about your dad's restaurant. "It was called Philander's. One of Chicago's first oyster bars."

QUESTIONS

The BA O&A

Anna Chlumsky

Talking Czech soup, Sichuan peppercorns, and Goldfish with the Veep co-star

> The world is Chlumsky's oyster.

> > **Indispensable** kitchen item Dutch oven **Wedding meal**

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PHOTOGRAPH BY RYAN PFLUGER

DHE MOMENTS DESERVE AN ALTHENCE Bald eagles soaring between rugged peaks. Meadows of wildflowers dancing in the wind. And sunrises that paint the sky like a canvas. This is a world where wonderful things happen. We just have to be there when they do. Get the guide at Color

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Clean Lines

Falcon Enamelware, the British company behind our favorite mugs, has gotten into fabric goods, with linen-cotton aprons, oven mitts, and tea towels just waiting to be casually crumpled into the corner of an Instagram photo. From \$11; falconenamel ware.com

This Month in Transylvanian Moonshine "Onu" Aldea, the 70-year-old Romanian handyman at Fat Rice

in Chicago, impressed chef Abe Conlon with a souvenir from a trip paired with CH Distillery to make 90-proof Onu Tuica Romaneasca brandy, which Fat Rice now serves neat. eatfatrice.com

Onu!



So why not add another level to dishes? The jarred fats from Oregon's Fatworks aren't just for Paleos.

Pure Lard RENDERED FROM Pork back fat USE IT TO Fry chicken wings

Leaf Lard RENDERED FROM Neutral-tasting pork fat USE IT TO Make flaky biscuits

Pure Tallow RENDERED FROM Beef suet USE IT TO Baste pan-seared steak (see "Cook Like a Pro," page 86) From \$15: fatworksfoods com

\$25:

penguin.com

Say You Have One Day in **Durham, North** Carolina...

enguin!

- → 10 a.m. Bialys from the breadiacs at Loaf.
 - → 1 p.m. The lunch special and all the desserts at Rose's Meat Market and Sweet Shop
- → 4 p.m. Check-in. Two new hotels (and their restaurants) await: 21c Durham (now open), which houses chef Josh Munchel's Counting House, and The Durham, slated to open in May. A renovated bank designed by the crew behind L.A.'s hip Ace Hotel, it will feature two restaurants from Lantern chef Andrea Reusing.

Everything you need to eat, drink, buy, and do this month

> by JULIA KRAMER



Bond Street Chocolate's seven-inch-tall, 72 percent dark chocolate re-creation of Michelangelo's Mosè sculpture is the Passover centerpiece that absolutely no one is expecting. \$90; mouth.com



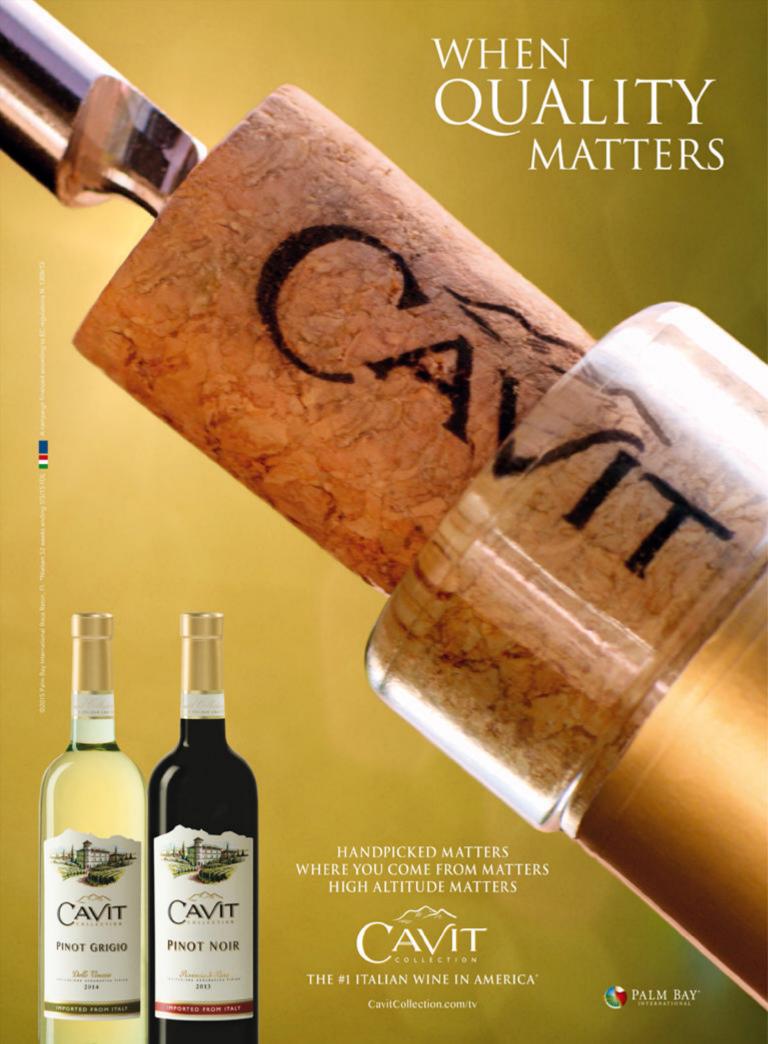
"One gets used to it" The not-so-reassuring tagline for Club-Mate ("KLOOB Mah-tay," if you want to be like that), the yerba maté-based caffeine kick of Berlin hackers now taking off stateside. \$5; club-mateusa.com

CROISSANT SCRAPPY At Beurrage bakery in Chicago, Jeffrey Hallenbeck takes the scraps from his sourdough-leavened croissants (laden with house-made cultured butter to boot), forms them into strips, braids them, and bakes them in a Pullman tin so they're sliceable like toast. Welcome to the world, Croissant Loaf.



Shelf-Free Cookbooks Penguin's new

collection of **Cookery Postcards** provides the pleasure of scanning vintage cookbookssans storage anxiety. Warning: You may become too attached to them to actually mail one.





New Cookbook, **New You**

Our favorite titles this spring are mouthwatering, chic, and-oh, yeah-healthy by JULIA KRAMER



Simply Ancient Grains

If you think grains are something you tack on as a side, you need Maria Speck in your life. As in her first book on the topic, Speck comes up with inspired ways to incorporate amaranth and its friends into every meal of the day, from red rice and beet cakes to lemony millet pudding. And she does it with a contagious passion.

April; \$28

A Modern

Way to Eat Not only do Anna Jones's meat-free recipes speak to us (especially beet bourguignon and deep-dish leek and greens pie), her relaxed tone and spirited encouragement make it feel as though the Brit food stylist really is speaking to us. Jones's helpful and instructive charts don't just tell you what to cook but also teach you how.

April; \$35

My New Roots Is it that Scandi light or is Sarah

Britton's food really this beautiful? The first cookbook from the woman behind the titular blog is the opiate for the rawhoney/coconut-oil/ hemp-seed-loving masses. To her, it's not soup: "It's peace, love, and harmony in a bowl."

March; \$30



the charming Wilkinson is

May; \$28

▲ WORD OF THE MONTH

Lucuma (LOO-koo-muh) a Peruvian fruit, usually old as a powder at health food stores. Brittor ikes using it with dates to make a raw caramel



Fermented Foods for Vitality & Health

A case of the title pretty much saying it all. Dunja Gulin's book is for that friend with a case of the Bar Tartines (ah, yes, a recipe for rejuvelac!). But recipes like chanterelle salad with yogurt cream cheese are so appealing, even a tepid fermenter might be intrigued.

April; \$20

Mr. Wilkinson's Well-Dressed Salads

Somehow the eat-your-greens medicine just goes down easier when Aussie chef Matt administering it. His leafy arrangements look satisfying, compelling, and fun.

A Girl and **Her Greens**

This produce-heavy cookbook from **April Bloomfield** is every bit as appealing as her wonderful meatheavy debut. In it, she does vegetables the only way she knows how: without an ounce of preciousness or









preaching. There's not a dish in here that we don't want to eat at this very moment, from broccoli rabe morning buns to za'atar-spiced vegetable chips to roasted onions with sage pesto. Tucked amid all her imaginative recipes, Bloomfield's "Simple Things" essays are flat-out good reads, as well as reminders that sometimes the most basic way of cooking something can be the most enjoyable.

March; \$35

to make a big love the way rabe sort of bites the back of your mouth. I love how creamy properly cooked eggplant corn all day, sweet it'll taste -April Bloomfield

















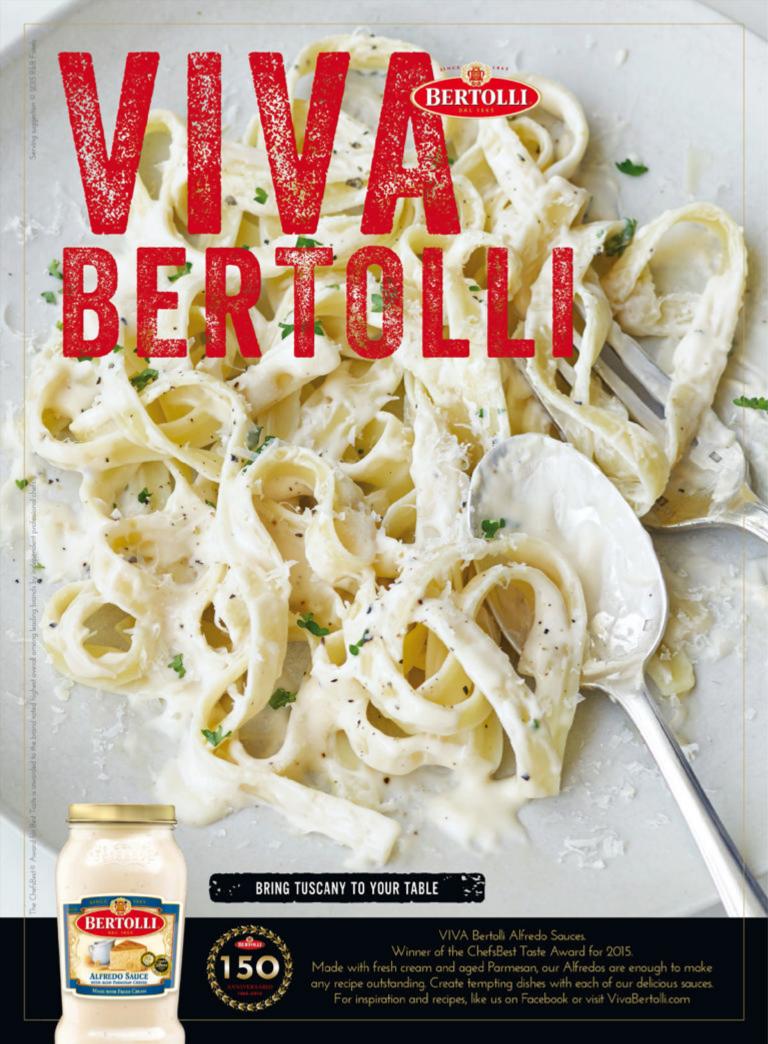












BA

▼ PASS THE BREAD BASKET

fast, easy, fresh

Garlic Confit Toast 4 SERVINGS

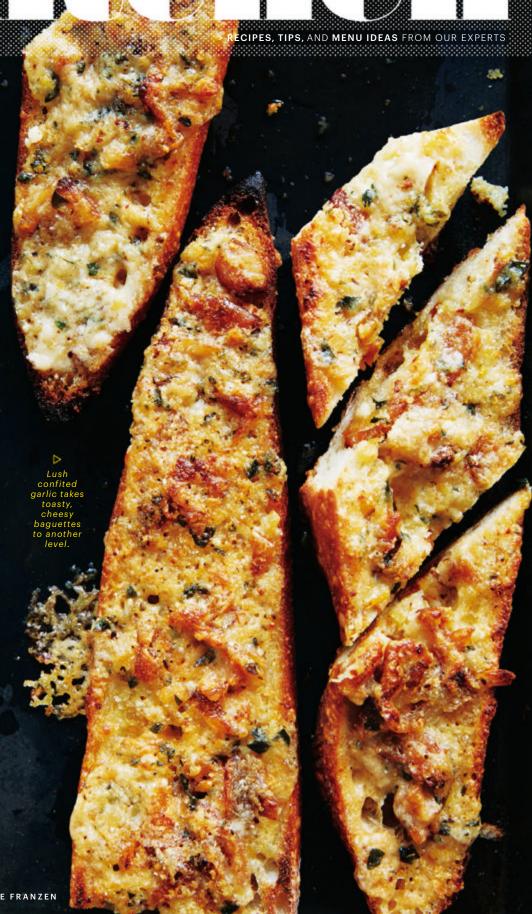
ACTIVE 30 MIN -TOTAL 40 MIN Cook cloves from **1**

head garlic in ½ cup (1 stick) unsalted butter in a small covered saucepan over medium-low heat until golden brown and very soft, 15–20 minutes. Transfer to a medium bowl; let cool.

Add 1 cup grated Parmesan, 2 tsp. chopped oregano, 1 tsp. grated lemon zest, and ½ tsp. crushed red pepper flakes to garlic and mash to a paste; season with salt.

Heat broiler. Slice a **baguette** in half lengthwise, then crosswise. Broil, cut side down, on a foil-lined baking sheet until golden brown, about 2 minutes (watch carefully). Let cool slightly, then spread cut side with garlic paste. Broil until cheese is golden and bubbling, about 2 minutes. Slice.

BY CLAIRE SAFFITZ
PHOTOGRAPHS BY NICOLE FRANZEN





"When I'm desperate for spring produce but nothing has hit the farmstand yet, frozen green peas are a godsend."

Claire Saffitz



Spring Training

We remixed pasta e fagioli, turning the brothy pasta into a welcome party for our favorite seasonal triumvirate: peas, mint, and ricotta

Fregola with Green Peas, Mint, and Ricotta

ACTIVE 35 MIN - TOTAL 35 MIN

4 SERVINGS

- 1¼ cups fregola Kosher salt
 - 2 Tbsp. olive oil, plus more for serving
 - 2 oz. bacon (about 3 slices), chopped
 - 1 medium onion, chopped
 - 1 cup dry white wine
- 2½ cups low-sodium chicken broth Freshly ground black pepper
 - 1 cup shelled fresh peas (from about1 lb. pods) or frozen peas, thawed
 - 2 Tbsp. chopped fresh mint, plus leaves for serving
 - 4 oz. ricotta

Cook fregola in a large pot of boiling salted water until very al dente, 6-8 minutes. Drain pasta (do not rinse), reserving 1 cup pasta cooking liquid.

Heat 2 Tbsp. oil in a large skillet over medium and cook bacon, stirring often, until bacon is brown around the edges, about 5 minutes. Add onion and cook, stirring occasionally, until bacon is crisp and onion is translucent, about 5 minutes.

Add wine, bring to a simmer, and cook until skillet is almost dry, about 5 minutes. Add broth and bring to a simmer. Add fregola and cook, stirring often, until pasta is just al dente and broth is thickened, about 5 minutes. Taste and season with salt and pepper. Add peas and chopped mint and cook, stirring, until peas are warmed through, about 2 minutes. Add pasta cooking liquid as needed to adjust consistency.

Serve topped with ricotta, mint, and cracked pepper and drizzled with oil.





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WHY WE... PREFER PORK SHOULDER

> Who needs tenderloin? Boneless pork shoulder makes amazing cutlets. Pounding it thin helps tenderize the cut, and the wellmarbled meat stays juicy. (See Prep School, page 130, for how to cut and pound shoulder.)

A Cutlet Above

Opposites attract: This bright, sprightly salad is just the thing to cut through the richness of succulent pan-fried pork

Pork Shoulder Cutlets with Fennel and Asparagus Salad

ACTIVE 30 MIN - TOTAL 30 MIN

4 SERVINGS

- 11/4 lb. boneless pork shoulder (Boston butt), fat trimmed to 1/4", cut into 4 steaks
- 3/4 cup all-purpose flour
- 2 large eggs, room temperature
- 11/2 cups dried breadcrumbs
 - 2 Tbsp. cornstarch

Kosher salt, freshly ground pepper

- 34 cup vegetable oil Flaky sea salt
- 1 small fennel bulb, cored, thinly sliced, plus 2 Tbsp. fennel fronds
- 6 asparagus, shaved lengthwise into ribbons with a vegetable peeler
- 1/2 small red onion, thinly sliced
- 1/2 cup fresh parsley leaves
- 2 Tbsp. fresh lemon juice, plus lemon wedges for serving
- 2 Tbsp. olive oil

Pound pork steaks between 2 layers of plastic wrap to ¼" thick. Place flour in a shallow bowl. Lightly beat eggs in another shallow bowl. Toss breadcrumbs and cornstarch in a third shallow bowl; season with kosher salt and pepper.

Working one at a time, season cutlets with kosher salt and pepper, then dredge in flour, shaking off excess. Transfer to bowl with egg and turn to coat. Lift from bowl, allowing excess to drip off. Coat with breadcrumb mixture, pressing to adhere.

Heat vegetable oil in a large skillet over medium-high. Working in 2 batches, cook cutlets, shaking pan occasionally, until golden brown and cooked through, about 3 minutes per side. Transfer to a wire rack; season with sea salt.

Combine fennel, fennel fronds, asparagus, onion, and parsley in a medium bowl. Toss with lemon juice and olive oil; season with kosher salt and pepper. Serve salad alongside cutlets with lemon wedges for squeezing over. »





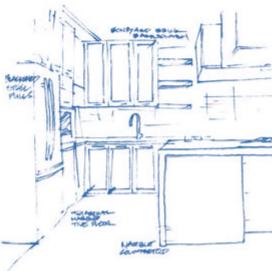
TAKING KITCHEN DESIGN TO

NEW HEIGHTS

The new BA Kitchen at 1 World Trade Center featuring

ZJENN-AIR

Bon Appétit was given the opportunity of a lifetime: to build the ultimate dream kitchen from scratch in New York City's most iconic building. Before relocating to 1 WTC, BA teamed up with esteemed appliance authority Jenn-Air and prestigious global design firm, Gensler, to take their creative vision to a groundbreaking level of performance and aesthetics. Here's an exclusive, behind-the-scenes look at how the talented team transformed an empty interior into a state-of-the-art entertaining kitchen.





eating food shouldn't just be a utilitarian experience," Mark shares.

With an open island, bar area, and flexible furniture, the room can host a multitude of events-from a family-style meal to a casual cocktail hour. Mark selected a variety of striking materials, including solid wood, rustic subway wall tile, blackened steel, and seeded blown glass, to create the distinct and inviting atmosphere.

ANTIGUETO

DESIGN IS IN THE DETAILS



ROOM WITH A VIEW

A home cook's dream kitchen complete with a mixed material bar, marble island with built-in storage and a plain sliced walnut dining table



PRO-STYLE® RANGE

The Jenn-Air Dual Fuel Range offers the power and precision for mastery of cooking techniques. The chrome-infused griddle is truly a game changer



DOUBLE WALL OVEN

Super sleek, the Jenn-Air Double Wall Oven features the unique V2 Convection for precise temperature control



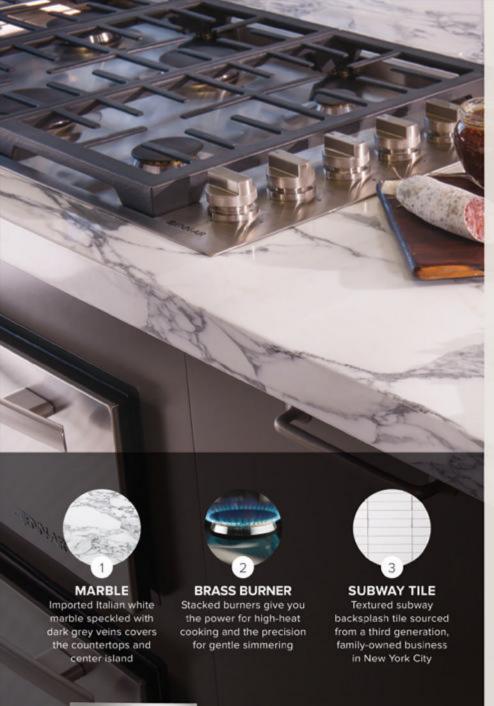
CHAIRS

Chic seating with details of distressed leather, die-cast aluminum, and pewter brings a contemporary touch to the table

WINE CELLAR

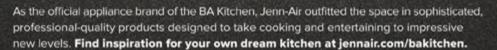
With dual temperature zones, the Jenn-Air Under Counter Wine Center beautifully stores wine on pull-out beechwood racks





A DREAM INTERIOR: OBSIDIAN

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BUYER'S GUIDE WHAT YOU NEED TO KNOW ABOUT COLLARD GREENS > Look for bunches with stiff stems and broad, sturdy, vibrant leaves. Just like kale, raw collards benefit from a quick massage with oil to soften them. In fact, collards are in the same family as kale, so they're a great substitute for that ubiquitous green if you're getting kaled out.

Pop the Collards

When dressing hardy raw greens, it's good to be aggressive. Fortunately, we've got spicy ginger and seedy flavor bombs on hand

Collard Greens Salad with Ginger and Spicy Seed Brittle

ACTIVE 20 MIN - TOTAL 30 MIN

- 2 Tbsp. apple cider vinegar
- 1½ tsp. finely grated peeled ginger
- 1 tsp. Aleppo pepper or ½ tsp. crushed red pepper flakes, divided

- 3 tsp. honey, divided
- 3 Tbsp. olive oil
- 1 tsp. toasted sesame oil Kosher salt
- 2 Tbsp. raw sunflower seeds
- 1 Tbsp. raw pumpkin seeds (pepitas)
- 1 Tbsp. raw sesame seeds
- 1 bunch collard greens (about 10 oz.), center ribs and stems removed, leaves thinly sliced

Whisk vinegar, ginger, ½ tsp. Aleppo pepper, and 1 tsp. honey in a large bowl. Whisk in oils; season with salt.

Combine remaining 2 tsp. honey, remaining ½ tsp. Aleppo pepper, and

1 Tbsp. water in a small bowl. Toast sunflower, pumpkin, and sesame seeds in a dry medium skillet over medium heat, tossing, until sesame seeds are lightly browned, about 3 minutes. Add honey mixture and cook, stirring, until seeds stick together in small clumps, about 3 minutes. Scrape seed mixture onto parchment paper; let cool. Break into small clusters.

Toss greens and 2 tsp. dressing in a large bowl; season with salt. Squeeze and rub collards with your hands to tenderize until glossy and darkened in color, about 30 seconds. Drizzle salad with more dressing and serve topped with seeds.





* SCENEY SUNDAES

Sundaes are all grown up and appearing on restaurant menus around the country. The olive-oil ice cream sundae at Narcissa in NYC inspired this blood-orange version, which has a delicious nostalgic effect.

LOVE YOUR LEFTOVERS

This recipe makes extra bloodorange curd, and that's not a bad thing. Try:

Dolloping it onto sliced pound cake with whipped

The Layered Look

Something magical happens when you spoon orange curd over vanilla ice cream. And by *magical*, we mean it tastes just like a Creamsicle

Blood Orange-Curd Sundaes with Olive Oil and Sea Salt

ACTIVE 25 MIN - TOTAL 3 HR 25 MIN (INCLUDES CHILLING TIME)

4 SERVINGS

- 3 large eggs, room temperature
- ½ cup sugar
- 1 tsp. vanilla extract
- 1 Tbsp. finely grated blood orange zest
- 1/2 cup fresh blood orange juice
- 1/2 cup fresh lemon juice
- 1/4 tsp. kosher salt
- ½ cup (1 stick) chilled unsalted butter, cut into pieces Vanilla ice cream, softly whipped cream, olive oil, and flaky sea salt (for serving)

Whisk eggs, sugar, and vanilla in a medium bowl until pale and thick, about 4 minutes. Bring blood orange zest and juice, lemon juice, and salt to a simmer in a small saucepan over medium heat. Whisking constantly, gradually add half of juice mixture to egg mixture, then whisk egg mixture into remaining juice mixture in saucepan. Reduce heat to medium-low and cook, stirring with a wooden spoon, until bubbles subside and mixture is thick enough to coat spoon, about 3 minutes.

Off heat, whisk in butter a few pieces at a time, incorporating completely before adding more. Transfer curd to a medium bowl and press plastic wrap directly onto surface. Chill until cold, at least 3 hours.

To serve, spoon ice cream into bowls and top with curd and whipped cream. Drizzle with oil and sprinkle with salt.

DO AHEAD: Curd can be made 5 days ahead. Keep chilled.



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RAMP RULES

□ USE THEM
OR LOSE THEM
Store uncleaned
ramps wrapped
in damp paper
towels inside
a plastic bag in
your fridge.
The leaves wilt
quickly, so try to
use them within
two days.

THEN, KEEP
'EM CLEAN
Ramps are often
caked in dirt.
To clean, soak
in cold water,
agitating gently
and giving dirt
time to fall
to the bottom
of the bowl. Lift
out, blot dry.

SEND IN A SUB
Try using ramp
bulbs in place
of scallions or
spring onions.

Ramp Pesto Spaghetti

Blanch greens from 4 oz. ramps (about a fistful) in a large pot of boiling salted water until wilted. about 10 seconds. Let cool in ice water; drain and squeeze out liquid. Return pot of water to a boil and cook 12 oz. spaghetti, stirring occasionally, until al dente; drain, reserving 1 cup cooking liquid.

Meanwhile, coarsely chop 2 ramp bulbs and stalks (save or pickle the rest) and ¼ cup toasted walnuts in a food processor. Add ramp greens, ¼ cup olive oil, and 2 Tbsp. grated Pecorino; process to a coarse paste. Season with salt.

Toss spaghetti and ½ cup cooking liquid with pesto, adding more cooking liquid as needed until pesto coats pasta. Serve topped with more Pecorino and with lemon wedges.

Pickled Ramps Trim greens from

8 oz. ramps (2 handfuls); reserve for another use—like pesto! Pack bulbs into a heatproof 1-pint jar along with 2 dried red chiles, 2 bay leaves, 2 tsp. fennel seeds, and 1 tsp. black peppercorns.

Bring 1 cup white wine vinegar, ½ cup sugar, 1 Tbsp. kosher salt, and 1 cup water to a boil in a medium saucepan, stirring to dissolve. Pour over ramps to cover. Seal jar. Let cool, then chill. Ramps will keep 2 weeks. Makes 1 pint

Buttermilk-Fried Ramps

Trim greens from **8 oz. ramps** (2 handfuls); reserve for another use. Place 2 cups buttermilk in a shallow dish. Combine 1 cup all-purpose flour, 1 Tbsp. kosher salt, 1 tsp. black pepper, and ½ tsp. cayenne pepper in another shallow dish. Coat ramps in flour mixture then buttermilk, then flour mixture again.

Pour vegetable oil into a large pot to a depth of 2"; heat over mediumhigh until a deepfry thermometer registers 350°. Fry ramps until golden and crisp, about 2 minutes. Drain on paper towels; season with salt. Serve with lemon wedges. 2 servings



How Wendy's® preps Romaine.



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It's time to look beyond the bowl at YouTube.com/Wendys.





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THE DRINK: ROSÉ SPRITZER

Place 2 lemon slices, 4 dashes Peychaud's bitters, and ½ oz. St-Germain (elderflower

liqueur) in each rocks glass. Add ice; top off with **4 oz. sparkling rosé**.

Don't splurge on a fancy sparkling rosé. BA's Wine Insider,

David Lynch,

recommends:

1 Gruet NV Brut Rosé (\$12) "Maybe you've seen that this comes from New Mexico and passed. Next time, don't."
2 Lucien Albrecht NV Cremant d'Alsace Brut Rosé (\$16) "Silken, refined French sparkler—and a steal."
3 Segura Viudas NV Cava Brut Rosé (\$10) "Firm, spicy, dry, and crazily inexpensive for the quality."

Smashed Twice-Cooked Potatoes with Leeks and Green Garlic

8 SERVINGS You can steam and crush the potatoes in the morning if you'd like. The finished dish is great at room temp.

- 21/2 lb. medium Yukon Gold potatoes
- 1/3 cup olive oil, plus more for serving Kosher salt, freshly ground pepper
- 2 leeks, dark-green parts discarded, cut into 1" pieces
- 4 green garlic bulbs, white and pale-green parts only, or 2 garlic cloves, thinly sliced
- 1 tsp. finely grated lemon zest
- 1 Tbsp. fresh lemon juice

Steam potatoes in a steamer basket in a covered pot filled with 2" water until tender, 15–20 minutes. Transfer potatoes to a plate; let cool. Press with your hand to flatten until skins split and some flesh is exposed (a few may fall apart).

Heat half of ½ cup oil in a large skillet over medium-high. Add half of potatoes; season with salt and pepper. Cook, tossing occasionally, until potatoes start to brown, 8-10 minutes. Add half of leeks and garlic; cook, tossing, until potatoes are brown and crisp and leeks are golden and soft, about 4 minutes. Transfer to a large bowl. Repeat with remaining oil, potatoes, leeks, and garlic.

Add lemon zest and juice to potatoes and toss well; season with salt and pepper. Serve drizzled with more oil.

Carrot Tart with Ricotta and Herbs

ACTIVE 40 MIN - TOTAL 1 HR 15 MIN 8 SERVINGS For photos that show how to roll, score, and bake this showstopping tart, see Prep School, page 128.

- 2 cups ricotta
- ½ cup heavy cream Kosher salt, freshly ground pepper
- 3 Tbsp. olive oil, divided
- 1 small onion, thinly sliced
- 4 large carrots (about 8 oz.), scrubbed, thinly sliced into coins
- 1 package frozen puff pastry, thawed
- 1 large egg, beaten to blend
- 1/4 cup coarsely chopped fresh chives
- 2 Tbsp. small dill sprigs

Preheat oven to 425°. Whisk ricotta and cream in a small bowl; season with salt and pepper.

Heat 2 Tbsp. oil in a large skillet over medium-high. Cook onion, stirring occasionally, until soft and starting to brown, about 5 minutes. Add carrots and cook, tossing occasionally, 2 minutes; season with salt and pepper and set aside.

Lightly roll out pastry on parchment paper just to smooth out creases.

Transfer on paper to a baking sheet.
Lightly score a 1" border around pastry.

Brush with egg; bake until golden and slightly puffed, 10–15 minutes.

Remove from oven and spread ricotta mixture over pastry, staying within border. Scatter reserved onion and carrots over top. Bake until carrots are tender, onion is starting to caramelize, and pastry is golden brown and baked through, 30–35 minutes. Let cool.

Just before serving, toss herbs and remaining 1 Tbsp. oil in a bowl; season with salt and pepper. Scatter over tart.

DO AHEAD: Tart can be baked 6 hours ahead. Store tightly wrapped at room temperature.







Your menu, your choice. Serve the carrot tart as an appetizer, or set everything out at once—it all works together.

THE PLAN: MAKE IT EASY (LIKE SUNDAY MORNING)

THE NIGHT BEFORE...

Bake the cake. Don't worry about it drying out: The almonds in the batter help keep the cake moist for days.

MORNING OF... Bake the carrot tart. It's gooddare we say better-at room temperature.

WHILE THE TART BAKES.

Cook the duck and potatoes. To ensure the duck breast stavs rosv and juicy inside, wait until just before serving to slice it.

BEFORE GUESTS ARRIVE...

Who wants to wait for a drink? Right before party time, set up rocks glasses prepped with lemon slices. St-Germain, and bitters. As your guests arrive, fill glasses with ice and top with chilled rosé.

BEFORE SERVING.

Once you've got a full house, finish the carrot tart with the herb salad, toss those mustard areens with vinaigrette. and slice the duck breasts.



- 3 lb. boneless duck breasts (3-4) Kosher salt, freshly ground pepper
- 2 Tbsp. vegetable oil

Duck Breast with Mustard

ACTIVE 1 HR - TOTAL 1 HR

crisp browned layer on top.

- 1/4 cup Dijon mustard
- 2 Tbsp. English mustard powder
- 2 tsp. fresh lemon juice
- 5 Tbsp. olive oil, divided
- 4 radishes, thinly sliced
- 4 small turnips, scrubbed, thinly sliced, plus 2 cups torn turnip greens or kale
- 6 cups torn mustard greens; plus any mustard flowers (optional)
- 1 Tbsp. red wine vinegar Flaky sea salt

Preheat oven to 400°. Score fat side of duck breasts 1/8" deep in a crosshatch pattern; season both sides with kosher salt and pepper. Heat 1 Tbsp. vegetable oil in a large ovenproof skillet, preferably cast iron, over medium. Cook 2 duck breasts, skin side down, until fat is rendered and surface is deeply browned and crisp, 10-15 minutes; transfer to a plate. Wipe out skillet and repeat with remaining duck and 1 Tbsp. vegetable oil.

Arrange all duck breasts in skillet, fat side up, and roast in oven until an instantread thermometer inserted into the center of breasts registers 135°, 5-8 minutes. Transfer to a cutting board and let rest at least 5 minutes and up to 2 hours.

Whisk Dijon mustard, mustard powder, lemon juice, and 3 Tbsp. olive oil in a small bowl; season mustard sauce with kosher salt and pepper.

Toss radishes, turnips, greens, vinegar, and remaining 2 Tbsp. olive oil in a large bowl; season with kosher salt and pepper.

Thinly slice duck. Scatter greens over a platter (or two) and top with duck. Sprinkle with sea salt and serve with mustard sauce alongside.



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GET THE LOOK

"Easter tables can get a bit cloying with pastels," says stylist Carla Gonzalez-Hart, who set the table for these pages. She counteracts those clichés by using cooler-toned flowers, a subtle block-printed linen throw from Brooklyn designer Caroline Z Hurley as a tablecloth (\$140; carolinezhurley.com), and a big blue-accented cup from L.A. ceramist Ben Medansky (\$40; benmedansky.com) as a vase (see page 62).



Rhubarb-Almond Cake

ACTIVE 40 MIN - TOTAL 2 HR

8 SERVINGS It might feel like you're beating the batter for a long time, but that's what gives this cake an airy lift. Stay with it!

- 1 cup (2 sticks) unsalted butter, room temperature, plus more for pan
- 3/4 cup plus 3 Tbsp. sugar, plus more for pan
- 1 lb. rhubarb stalks, trimmed
- 11/4 cups all-purpose flour
- 3/4 cup blanched almonds
- 1 tsp. baking powder
- 3/4 tsp. kosher salt
- 1/2 vanilla bean, split lengthwise
- 2 large eggs
- 1/4 cup plain Greek yogurt or sour cream

SPECIAL EQUIPMENT: One 11x8" tart pan or one 9"-diameter tart pan with removable bottom

Preheat oven to 350°. Butter tart pan and sprinkle with sugar, tapping out excess. Slice rhubarb in half lengthwise (quarter if very large). Set 8 of the prettiest pieces aside for the top of the cake; chop remaining rhubarb into ½" pieces.

Pulse flour, almonds, baking powder, and salt in a food processor until almonds are finely ground (texture should be sandy).

Place 1 cup butter and % cup sugar in a large bowl. Scrape in seeds from vanilla bean; reserve pod for another use. Using an electric mixer on high speed, beat until light and fluffy, about 4 minutes. Add eggs, one at a time, beating to blend first egg before adding second. Beat until mixture is pale and fluffy, about 4 minutes.

Reduce speed to low and gradually add dry ingredients, followed by yogurt. Beat, scraping down the sides of bowl as needed, just to combine (batter will be thick). Fold in chopped rhubarb and scrape batter into prepared pan. Smooth batter and arrange reserved rhubarb over top; sprinkle with remaining 3 Tbsp. sugar.

Place tart pan on a large rimmed baking sheet (to catch any rogue juices) and bake, rotating once, until cake is golden brown and rhubarb on top is soft and beginning to brown, 70–80 minutes. Transfer to a wire rack and let cake cool before removing from pan.

DO AHEAD: Cake can be baked 3 days ahead. Keep tightly wrapped at room temperature.

GOBS OF RESIDUE.

GOBS OF FREE TIME.



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*vs. leading brands of cooking spray (except olive oil), after spraying on glass bakeware, baking at 400°F for 30 min, cooling, washing in standard home dishwasher with detergent and repeating 4 times.



pamcookingspray.com

For info on the products in this story, see Sourcebook on page 133.





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"Everyone who comes to my house hangs out in the kitchen, so I wanted to see what people would do if we had one in the store," says L.A. jeweler Irene Neuwirth of her luxe Melrose Place boutique—a third of which she dedicated to cooking. Naturally, everyone's pulling up a seat.

CUSTOM WOODWORK

Pamela Shamshiri of Commune Design created these beveled accents to look like Neuwirth's teardrop earrings. Strips of scalloped wood were simply glued to the cabinets and painted.

Neuwirth just, you know, making a salad between celebrity appointments.

"Jewelry stores are intimidating. The idea of the kitchen is to get rid of that feeling."

Irene Neuwirth





SUBTLE

Shamshiri chose these brass fixtures by Nickey • Kehoe because they're "underdesigned: They feel classic, and you can't place them."



BIG ART

Hanging art in your kitchen is a power move. This massive equestrian painting adds yet another delightful focal point to the overthe-top "room."



BRASS HARDWARE

"Brass is the closest metal to my jewelry," Neuwirth says. "I like the warmth

it brings. And it definitely feels new." These custom legs are undersize, to mimic her designs.

When not used for client lunches, bourbon-apple cider staff parties, and

impromptu hangs, the Commune for **Environment** walnut table becomes an island for prepping.

Neuwirth hosts dinners here with chefs from Alma, Sgirl, and Son of a Gun.

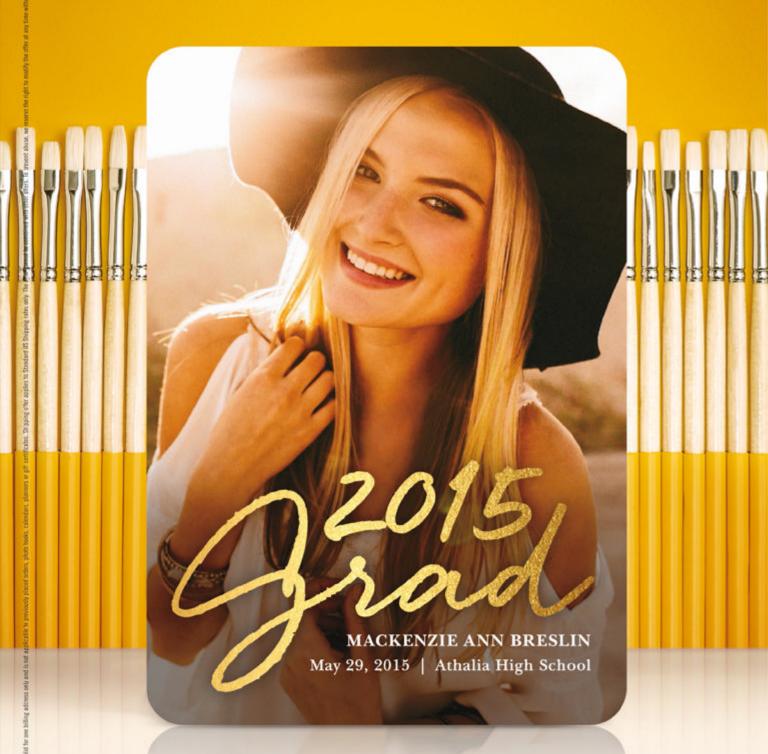
Learn from My Mistake

"I insisted on painting the wood floors white like I'd recently done at home. I should have learned! They're not the easiest to maintain."



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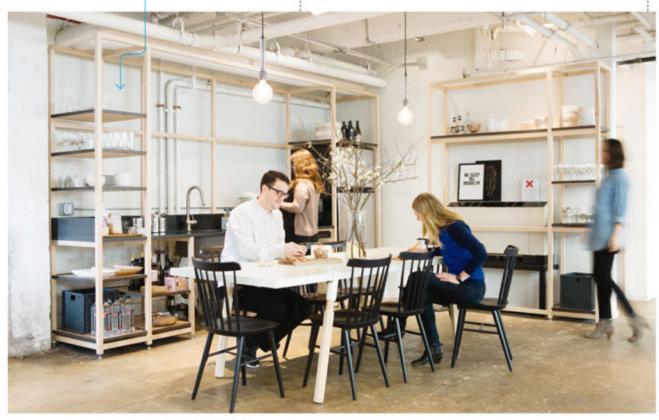
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The gridded maple structure gives the appearance of tidiness, while subtly encouraging users to keep it neat. APPLIANCES
When shopping
homedepot.com,
Boyer filtered by

lowest price and chose the cleanest, most generic-looking items. "There's no handle on the front of the refrigerator or dishwasher," he points out.





When designing a "co-working space for the creative sector" (a.k.a. freelancers) in Brooklyn, a kitchen that encourages mingling is key. And it has to be, well, creative (a.k.a. cheap). That's why Makeshift Society architect Bryan Boyer (above) built a conversation piece, skipping cabinets and showing the maple skeleton.



TABLE LEGS
The only splurge in the kitchen. These ceramic and wood clamp legs from Dutch company **De Vorm** (\$600 for a set of four) hold up a solid core door.



"I'm hell-bent on moving past the mason jars and reclaimed wood that have dominated Brooklyn."

LIGHTING

Boyer wanted a twist on exposed-filament bulbs, so he found these Waterfall Cord Pendants from **Cedar & Moss** and put them on a dimmer—ideal for spontaneous cocktail parties.

PORTRAITS

Some of the Kickstarter funders were honored with portraits by Julia Rothman. Print-ondemand company **Spoonflower** turned the images into wallpaper for the hallway around the corner.

Learn from My Mistake

"We thought it'd be a great idea to have everything on open shelves, but you really do need a place to store the less glamorous items."



THURST

BY BON APPÉTIT

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In our old kitchen, a windowless room in Midtown. we managed to host intimate dinners with the likes of Alice Waters and throw ragers with chefs like Massimo Bottura. So when the BA Kitchen moved to One World Trade Center. we asked Gensler architects to build us the perfect party space. (And video studio by day...)

Learn from Our Mistake

"Trying to vent a kitchen on the 35th floor of a skyscraper that requires approval from the Port Authority of New York and New Jersey?' Rapoport asks. "Yeah, not so easy."



THE DETAILS

The vibe is urbantraditional, with hand-cast-looking subway tiles, raised-grain walnut shelves, and lacquered gray cabinet fronts with Japanese pulls. "Everything has a craft element," Mark Gensler says.

THE BAR

Pro bartenders will feel at home here, thanks to sinks, refrigerators, an ice machine-even a backlit booze shelf. But it was also designed so guests can serve themselves at the marble-topped walnut counter.

Appliances from Jenn-Air, Moen, and Nest balance high use and high design.

A **BDDW** credenza and Lindsey Adelman light enhance the already stunning view.







"A kitchen with a full bar? Pretty much my dream come true."

Adam Rapoport, editor in chief



SETTING THE TABLE

Calvin Klein Home's creative director, Amy Mellen, chose her favorite pieces

for BA, from kitting out the Datesweiser walnut dining table to dressing up the open shelving.

Another day at the office.. Rapoport with Claire Saffitz (left) and Alison Roman.

OFF THE MENU

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SOURCEBOOK



chowing

las vegas Everyone wants to be a food critic, right? Well, we challenged Ike Barinholtz from The Mindy Project to spend a weekend eating like one in Vegas. Here's his story of survival



Spending a weekend in Las Vegas eating like a professional food critic on someone else's dime sounds easy, right? Maybe not. Ike Barinholtz, co-star of The Mindy Project, was tasked to test-drive a dozen of Vegas's newest spots, from downtown's Carson Kitchen to both Giada's and Guy's mega restaurants to Bazaar Meat, where he toured the showy dry-aged-meat locker. "There was prime rib that had been aged since World War II and, you know, woolly-mammoth ribs," Barinholtz says.

He didn't go into this weekend blindly; he had a methodical (if cautious) plan of attack: "I was going to take one bite of everything, but that instantly went out the window," says Barinholtz, who recently lost 25 pounds. "I wasn't gonna skinnyactress this." Of lunch at Guy Fieri's Vegas Kitchen, he says with a laugh: "They brought out this burger with, like, two patties, cheese, bacon, mac and cheese, ham, a roast chicken, and a human baby." The experience was so decadent, his wife, Erica Hanson (a "CPA-type person," he says), had to remind him what was at stake. "Over and over she said, 'Take it easy. Remember what we're doing here."" So how did he do? Here's his hour-by-hour diary.

-Mickey Rapkin

* EAT LIKE IKE

After we convinced Barinholtz to go to Vegas and consume a silly amount of food, we came up with an itinerary. We wanted to bend but not break him. Eating ten meals in 24 hours is an epic challenge for both mind and body.









Clockwise from top left: Gyro tacos at Carson Kitchen; feeling (and looking) fancy at Petrossian Bar; Whiskey Smash cocktail at Oak & Ivy; in recovery mode at Aria Resort.

DAY 1: SATURDAY

8 A.M. Barinholtz and his wife fly from L.A. to Las Vegas, leaving their baby at home with a sitter. "Not having to turn around and apologize to people because your baby is crying is a treat."

12 P.M. He destroys gyro tacos and a plate of deviled eggs at Carson Kitchen. "I'm not even a fan of deviled eggs," he says. "They're something you might see an extra on *Mad Men* eating. But these came topped with caviar and bacon." As for the restaurant's location, "Downtown Vegas is like an Old West town—a little more spread out, and there's no Eiffel Tower in the middle."

1:30 P.M. Dessert is a Cinnamon Toast Crunch doughnut filled with cereal-milk



"Carson Kitchen has a swear jar. It was our first stop in Vegas, and by the time I had left the restaurant, I was already down something like two grand." custard at **O Face Doughnuts**. "It seems like the characters in *Pineapple Express* created that one."

2 P.M. Barinholtz takes a nap at **Aria Resort**. "As you get older, you do need to lie down after a big meal. We fell asleep as hard as we could—for 17 minutes."

3 P.M. "I'm not a 1-percenter. I'm a man of the people. But I do love caviar" (in this case with super-cold, super-smooth Beluga vodka from Russia. "The server told us how much a bottle cost, and I clutched my chest. It tasted like Fiji water!"). After downing fistfuls of roe at the Bellagio spot **Petrossian**, Barinholtz is treated to a sensible plate of finger sandwiches, which makes him laugh: "The sandwiches were adorable. But you're following caviar and some of the best vodka I've ever had. It's kind of like the Rolling Stones opening for your cousin's band."



DISCOVER MAGNUM CHOCOLATE PLEASURE

THE ONLY ICE CREAM BAR MADE WITH BELGIAN CHOCOLATE





NEW DOUBLE PEANUT BUTTER



for pleasure seekers

'I ate so many fish eggs this weekend that am now pregnant with a six-pound salmon.



5:30 P.M. Predinner drinks at Oak & Ivy, where "they had a very nice hipster bartender whose mustache was, I think, connected to his suspenders. We had two whiskey-based cocktails called Whiskey Fizzers or something. They had, like, 266 ingredients in them. I love a good fancy cocktail, but sometimes you just want a whiskey."

8 P.M. Barinholtz eats almost everything at José Andrés's new steakhouse, Bazaar Meat: more caviar, suckling pig, and foie gras cotton candy. He is initially skeptical of Andrés's famous foie gras dish, until he takes a second to think about it. "It's light sugar combined with rich fat. It's the single greatest thing in the world."

10 P.M. "It was at this point my wife fell into a food coma. R.I.P. Meanwhile, I ate tacos made from salmon skin and the best ramen ever at Yusho. It had every single ingredient on the planet in it."

MIDNIGHT He does as the Romans would: Negronis at the Lobby Bar at Caesars Palace, pizza from the outpost of Brooklyn's legendary Di Fara, and blackjack. "Bartender Tony Abou-Ganim made me my 50th cocktail of the day. I was enjoying myself, even though my face said 'acute liver failure.'"

DAY 2: SUNDAY

8 A.M. Exercise! "I'll turn into Orson Welles-minus the genius aspect-if I don't exercise." Running on the Strip is impossible. Barinholtz does 100 pushups in his room instead.

10 A.M. The couple drinks their breakfast at Bound at the Cromwell. Worldrenowned bartender Salvatore Calabrese serves up whiskey cocktails because, well, "Why not?"

"The only people I've ever seen drink whiskey before breakfast were Nicolas Cage in Leaving Las Vegas—and me."

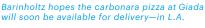
12 P.M. At her new spot, Giada, Giada De Laurentiis combines two of Barinholtz's favorite things in the world: carbonara and pizza. "I would like to nominate Giada for a Nobel Prize."

1:30 P.M. "Our last stop was at Guy Fieri's Vegas Kitchen & Bar for a lemon sorbet palate cleanser, but they gave me a crazy burger and an avalanche of fries instead. I ate it."

WE'LL **MEET YOU POOLSIDE** AT THE MGM GRAND

.

And Emeril Lagasse will be there too! Emeril's **New Orleans** Seafood Extravaganza at the MGM's Producer's Pool is one of 24 events at this year's 9th annual Vegas Uncork'd by Bon Appétit. so expect bigname chefs (Vongerichten! Ramsay!) and late, late nights at participating Caesars Palace Bellagio, and MGM Grand. We'll see you April 23-26 at the festival, right? Check out vegas uncorked.com for more info





From left: The one-bite foie gras cotton candy at Bazaar Meat; for his final meal in Vegas, Barinholtz didn't mess around, with an overstuffed burger from Guy Fieri's Vegas Kitchen & Bar.



HE DO? We gotta be honest, we were worried about Ike and Frica, but they killed it. Actually, we got full just looking at the pictures of all the food and drink. C'mon. they ended their trip with breakfast cocktails, more pizza, and a burger the size of their kid's head. So. Ike. if the acting thing doesn't work out, we've got a iob for you.





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THE PRO > LUDO LEFEBVRE

CHEF / PETIT TROIS / LOS ANGELES

It's All About the Technique

When America's most radical French chef opened his dream bistro last year, the hottest dish turned out to be the most elemental: a classic omelet. Sumptuous, custardy, and filled with peppery Boursin cheese, it was a revelation. I quickly set about trying to replicate it at home—how hard could it be? Turns out the dish requires exacting technique and patience—both of which I did not have. After some cajoling on my part, Lefebvre agreed to mentor me. Dozens of eggs later, my omelet game is ninja-strong. -Hugh Garvey

Ludo's Omelet

- 2 large eggs (insanely fresh)
- 2 Tbsp. unsalted European-

style butter, room

temperature, plus more for serving

Kosher salt

Freshly ground white pepper

- 1 oz. Boursin Pepper Cheese Fleur de sel
- 1 Tbsp. finely chopped fresh chives

1. Whisk It Good

This omelet is as smooth as crème brûlée. To achieve this texture, whisk eggs-and fresh eggs are key-in a medium bowl until very, very well combined (we're talking no strands of egg white remaining, but be careful not to incorporate too much air). Want to get super fussy about it? Strain beaten eggs though a fine-mesh sieve into a small bowl.

2. Butter Better

Place 1 Tbsp. butter in a cold 8" nonstick skillet and melt over medium heat. The butter doesn't just keep the omelet from sticking, it also adds savoriness, so use the good stuff. Oh, and if it sizzles, it's too hot.

3. Season Subtly

Pour eggs into the pan and season with kosher salt and white pepper (not black, so you don't overwhelm the flavor of the eggs). "An omelet is as much about tasting the eggs as the fillings," Lefebvre says.

4. Get Moving

Using a rubber spatula, stir eggs quickly and constantly in a rough figure-eight pattern while moving skillet in a circular motion. Periodically scrape down the sides of the pan so that overcooked bits won't ruin your omelet.

5. Barely There



Boursin

Pepper Cheese Soft, spreadable, and stocked at the supermarket. it provides lushness and a flavor boost. "It's the Velveeta of France." Lefebvre says.

\$7: igourmet.com

As soon as the eggs begin to coagulate, about 2 minutes, shake the skillet to settle any uncooked egg. The eggs should be nearly cooked through underneath but still runny on top. Lift an edge of the omelet to check that it's holding together. If it does, it's ready to fill. Take pan off the heat and let sit 1 minute.

6. Cheese It

Dollop the Boursin across the center of the eggs ("it melts so smoothly," Lefebvre says) at a slight angle from the

skillet's handle. This positioning cleverly sets you up to grip the handle with your left hand and flip the omelet onto your plate when the time comes.

Mixed **Motions**

Keeping the pan moving while stirring your eggs is a lot like patting your head while rubbing your stomach: It takes practice. But all that movement results in velvety, evenly cooked curds-the stuff great omelets are made of.



7. Let's Roll

Starting at the edge closest to you, use your spatula to gently roll up the omelet at about 1%" intervals. When you're about halfway through, add 1 Tbsp. butter to the skillet. It will help prevent any sticking and adds a pretty sheen to the eggs.

8. Tip and Flip

With your spatula, finish rolling up the omelet, then tip the skillet up and over the plate, using the spatula to help you flip over the omelet so it sits seam side down on the (warmed) plate. To finish, top with fleur de sel and chives. Makes 1

"Cooking an omelet should be quiet. You want to hear almost nothing." -LUDO LEFEBVRE

IF IT'S BROWN, **TURN IT DOWN!**

The secret to nailing this dish is keeping the heat gentle. Your ready-to-fill omelet should NOT have any color on the bottom. And the top a word often used to describe a drooling dog (yum!). Low heat, high returns.







THE PRO > AUDREY SAUNDERS OWNER / PEGU CLUB / NEW YORK CITY

Mixology Starts with the Martini

The hardest things to master are often the simplest. Take the martini. Put gin and vermouth in a glass and you're good to go, right? Not quite. With only two ingredients-three if you count the twist (and we do)—there's no room for error. Ingredients matter. tools matter, techniques matter. So I met up with Saunders, one of the forces behind America's cocktail revolution. After an afternoon of cracking, mixing, and twisting, I knew what she meant when she told me: "A martini is all about confidence." —Dawn Perry

Classic Martini

4 oz. Beefeater gin 34 oz. Noilly Prat dry

vermouth 1 lemon

1. Nice Ice, Baby

Hold a large ice cube in the center of your palm. Use the back of a bar spoon (really, any spoon will work) to crack it into smaller jagged pieces. Transfer ice to a mixing glass and repeat until you've got enough cracked ice to fill glass.

2. A Smooth Mix

Add gin and vermouth (it doesn't matter what order). Just like in cooking, you should taste your ingredients separately and try to pair them thoughtfully (see chart at right for other Saunders pairings).

3. It's All in the Wrist

Bond was wrong. Shaking breaks up the ice, which leads to overdiluted martinis. Some dilution is good; it softens the spirits so you can taste the botanicals, not just the heat of the alcohol. Rapidly stir 50 timescount to 50, for real!-in a circular motion; the outside of the glass will be very cold and frosty.

4. No Strain, No Gain

Using a Hawthorne strainer, which fits snugly over the top of a mixing glass, or a slotted spoon (in a pinch), strain martini into a chilled Nick and Nora glass. Strain any remaining martini into a "sidecar" (use a minicarafe-on ice, of course), possibly the greatest drinking add-on ever invented. Makes 1





Gin is the backbone of a martini-and each brand has its own particular flavor and character. Dry vermouth, a fortified wine, plays the sidekick role. The key to a nuanced martini is balancing the flavor profiles of both spirits. You don't want an aggressive gin overpowering a delicate vermouth, or vice versa. Here's Saunders's cheat sheet for pairing her favorite gins and vermouths, from subtle to robust.









DO THE TWIST

A **lemon twist** is the classic way to incorporate citrus notes into a martini. Here's how to do it: 1 Use a small knife to remove a 1" piece of peel, including some of the white pith. 2 From a distance of 4 or 5 inches, squeeze peel over drink to express oils. The heavier, more bitter oils will fall to the counter, while the lighter, sweeter oils will hit the drink. 3 Rub the outside of the peel around the rim of the glass, then gently float it on top of the cocktail, yellow side up.



PRO TOOLS

Not only is the right cocktail gear essential, it looks cool. Find everything at cocktail kingdom.com.



Mixing glass

Building a cocktail in glass means you can see everything you've added. Plus, glass takes longer to chill than stainless steel, ensuring you'll never understir your drink.



Bar spoon

The right one is long enough to reach the bottom of a mixing glass while allowing enough room to hold it comfortably from the top.



Silicone ice cube trays

The 1.25" size makes ice that resembles Kold-Draft, the industry-standard ice machine. Marvel at the uniform cubes!



Hawthorne strainer

The bartender's workhorse, it fits tightly inside a mixing glass for tidy ice-free pouring.



Jigger

Don't eyeball!
This helps you nail the ratios every time. The models with a 2-oz. and 1-oz. pour are the most versatile.



THE PRO > CHRISTIAN PUGLISI
CHEF / RELÆ / COPENHAGEN

A Burning

Desire for Flavor

Charring vegetables has been a cheffy "thing" for a few years now, but no one practices blackened magic like Christian Puglisi. After luring the Michelin-starred chef to my Brooklyn kitchen, I found myself watching as he cooked a humble halved cabbage until its cut side was as dark as the carbon-steel pan it was sitting in.

A bath of nutty, near-black butter rendered the layers tender and sweet. ("You can take butter much further than most people think," Puglisi assured me.) Sold! Here's to embracing the dark side. —Carla Lalli Music

Blackened Cabbage with Kelp Brown Butter

- 1 Tbsp. grapeseed oil
- 1 medium green cabbage (about 1½ lb.), halved
- 4 Tbsp. unsalted butter
- 2 1" pieces dried kombu
- 10 basil leaves
- 2 tsp. apple cider vinegar Flaky sea salt

1. Face Plant

Heat oil in a carbon-steel or castiron pan over medium-high, then add half of cabbage (save the other half for Monday's stir-fry), cut side down. Cook, undisturbed (yep, don't move it), until the underside is nearly blackened, 10–15 minutes. When you start worrying that it's completely burned and possibly ruined, you'll know you're doing it right.

2. Butter Up

Reduce heat to medium-low and add **butter** (yes, half a stick, but relax—most of it will never make it onto the plate), shaking the pan to help it get in, around, and under the cabbage. When it foams, tilt the pan toward you and spoon the nowbrowning butter up and over the top of cabbage 30 seconds.

3. Work the Core

Continue cooking and basting every 3 or 4 minutes, making sure to hit the thick core end of the cabbage as well as the top. The butter will get very dark, and that's fine—add a knob or two more if needed to bring it back from the brink. Remember, most of it will stay in the pan.

4. Seek Kelp

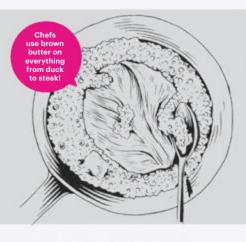
Meanwhile, grind **kombu** to a powder in a spice mill (or use a mortar and pestle). You're about to add another layer of flavor. After the cabbage has been cooking 10–12 minutes, add the kelp powder to the butter; baste the cabbage again.

5. Testing, Testing...

Cabbage is a dense, multilayered vegetable, so how do you know when it's ready? Take a tip from Puglisi and use a cake tester to check for doneness. If it slides through the layers easily, your cabbage is ready. No cake tester? A thin metal or bamboo skewer will do the trick.

6. Halve Time

Cut the cabbage in half on a cutting board (you'll have two quarters in front of you at this point). Tuck **basil** between a few layers. Drizzle with **vinegar** and season with **salt**. Let cabbage sit a minute or two for the herbs to soften before serving. It will smell divine. 2 servings



Butter-Basting Basics

This favorite trick of the pros requires two elements: lots of butter and a fluid flick of the wrist. Baste quickly and continuously, spooning the foaming butter over the veg so it cooks from the top down too.







THE PROS > H. ALEXANDER TALBOT

MAVERICKS / IDEAS IN FOOD

Freeze-Fry Your Steak

When the duo behind the Ideas in Food blog explained their get-it-right-every-time method for steak, we were, um, skeptical. **Season, freeze, fry, slow-roast, then fry again?** It sounded nuts. Then we tasted. Minds. Officially. Blown. This technique guarantees your \$50 dry-aged porterhouse (or rib eye, or T-bone) will be deeply caramelized on all surfaces and perfectly pink in the center. Yes, there are eight (basic if unorthodox) steps, but the steakhouse-quality results speak for themselves. We'll never doubt again. —Claire Saffitz

Slow-Roasted, Twice-Fried Porterhouse

- 1 2"-thick porterhouse steak (about 3 lb.)
- 1 Tbsp. kosher salt
- 1 Tbsp. light brown sugar
- ½ tsp. cayenne pepper
- 4 cups rice bran oil or vegetable oil
- 4 Tbsp. unsalted butter
- 1 tsp. spice mix of choice (we like vadouvan; any masala will also work well)

1. The First Cut

Score the **steak** ¼" deep over all surfaces (sides, too) in a crosshatch pattern, spacing cuts 1" apart.

2. The Massage + Chill

Mix salt, sugar, and cayenne in a small bowl and rub mixture all over the meat, really massaging it into the score marks and crevices. Upend the steak—balancing on the flat side of the bone—on a wire rack set inside a rimmed baking sheet (this combo of rack and sheet allows air to circulate) and chill, uncovered, in the refrigerator overnight.



FIRST YOU FREEZE...

Freezing the porterhouse before cooking not only protects against overdone steak, it also forms ice crystals that tenderize the meat.

...THEN YOU FRY

Frying means an even deep-brown crust all over, with none of those too-dark areas that can occur when charcoal grilling steaks.

3. The Freeze

Transfer the steak, still upright on the rack, to the freezer and freeze solid, at least 6 hours and up to 24.

4. The First Fry

Preheat your oven to 200°. Pour **oil** into a skillet (it should be about ¾" deep) and heat over medium-high until a deep-fry thermometer registers 350°. Transfer frozen steak to

skillet and cook, turning once, until all sides, including the fat cap, are deeply browned and a crisp crust has formed, about 3 minutes per side. Oil should come halfway up side of steak—add more if needed.

5. The Oven Transfer

Return steak to rack and baking sheet, this time laying it flat. (Reserve skillet and oil off heat.) Roast in oven until steak is no longer frozen (the interior will still be cold but thawed enough to allow the insertion of a probe thermometer), 30–35 minutes. Meanwhile, make the spiced brown butter.

6. The Spice Mix-In

Cook **butter** in a small saucepan over medium heat until it foams, then browns, 5-8 minutes. Remove

from heat and stir in **spice mix** of your choice. Let butter cool, 20–25 minutes, then strain through a finemesh sieve into a small bowl.

7. The Butter Basting

Remove the steak from the oven and spoon about a third of the spice-

infused butter over, turning to coat both sides. Poke thermometer probe into the center of the strip side and roast steak, basting every 30 minutes or so with remaining butter, until thermometer registers 120°,

another 1-1½ hours. (Alternatively, use an instantread thermometer to check steak every 15 minutes after the first hour, and again every 5 minutes after 1½ hours. Once thawed, the temperature of the steak will rise about 1 degree per minute, so use that as a guide.)

PRO TOOL Digital probe

thermometer

Eliminate any guesswork. "It's an easy way to protect your investment," Talbot says. Chefalarm probe thermometer, \$59; amazon

8. The Final Fry

Remove steak from oven. Reheat reserved oil in skillet back to 350° over medium-high. Give steak a second fry, turning once, until a deeply browned

crust forms on all sides, about 2 minutes per side. Transfer back to rack and let rest 10 minutes; this redistributes the juices inside the steak (resting: another pro move). Why sear again? It not only recrisps the first crust that softened during roasting, it also locks in juices and further develops flavor. 4 servings



Know the Score

This technique,

done before freezing, creates more surface area, which means more crunchy texture at the end. We'll try it on all our steaks now. It's also great for encouraging the formation of crispy bits.





THE PRO > JOSHUA McFADDEN
CHEF / AVA GENE'S / PORTLAND, OREGON

How to Build a Better Salad

▶ "I'll just have a salad." Usually that line gets you an express ticket to Boring Town. Not so at Ava Gene's, where McFadden elevates salads from afterthought to must-order. It's all about his approach: Start with vegetables—all kinds of vegetables treated all kinds of ways. Add crunch with nuts or seeds. Then make sure everything is lit up by a lightning bolt of acid (we like to use the word bracing). Finally, a dose of creaminess instantly turns light into satisfying. Follow his formula and you'll become a salad savant too. —Belle Cushing

Little Gem Salad with Lemon Cream and Hazelnuts

- 4 garlic cloves, smashed
- ½ cup heavy cream Kosher salt
- ½ tsp. freshly ground pepper, plus more
- 1/4 cup blanched hazelnuts
- 4 small carrots, scrubbed
- 6 heads Little Gem lettuce
- 3 Tbsp. olive oil
- 2 Tbsp. fresh lemon juice, divided
- ½ cup mint leaves
- 11/2 oz. SarVecchio or

Parmesan, shaved Flaky sea salt

1. Boost the Cream

Combine garlic and cream in a small bowl. Season with salt and ½ tsp. pepper. Cover and chill 1 hour.

2. Go Nuts

Toast the **hazeInuts** on a rimmed baking sheet in a 350° oven, tossing occasionally, until golden, 8–10 minutes. Let cool; coarsely chop.

3. Veg Out

Thinly slice the **carrots** lengthwise on a mandoline and separate leaves from **lettuce**.

4. Get Dressed

Strain the infused cream into a medium bowl and add the oil. Whip to very soft peaks, then whisk in 1 Tbsp. lemon juice. Taste and season with more salt and pepper if needed.

5. Bring It Home

Toss the carrots, lettuce, mint leaves, and half of hazelnuts with remaining 1 Tbsp. lemon juice in a large bowl; season with salt and pepper. Add a few dollops of lemon cream and gently toss to coat. Spoon remaining lemon cream onto a platter and mound salad over. Top with cheese, remaining hazelnuts, and some cracked pepper and flaky sea salt. 4 servings



Ditch the bowl and arrange salad on a large platter or plate for star treatment.

"Layer your salads like nachos: Start with the sturdiest produce, add thinly sliced veg, then the nuts, herbs, and cheese."

-JOSHUA McFADDEN

Add leafy herbs like mint, basil, and parsley for hits of vibrant flavor.

Rethinking Salad **Dressing**

McFadden doesn't believe in vinaigrettes-at least not the whisktogether-anddump-all-at-once kind. Instead, he layers dressing components onto the salad in parts so no flavors get lost. Here's how he makes it all work:



Acid comes first so the produce can absorb the flavor before being coated in oil. Douse each ingredient layer with citrus juice or vinegar.



Then comes the fat: a drizzle of oil or a dollop of cream or soft cheese to round out the acid. It's the savory icing on a leafy cake.



Step 3

Toss gently so the flavors merge yet stay distinct. You should be able to taste both acid and fat separately.



Don't forget to season aggressively! Keep sprinkling salt, pepper, or red pepper flakes all the way through.

A salad needs texture, so don't be afraid to get nutty (or seedy, or grainy).

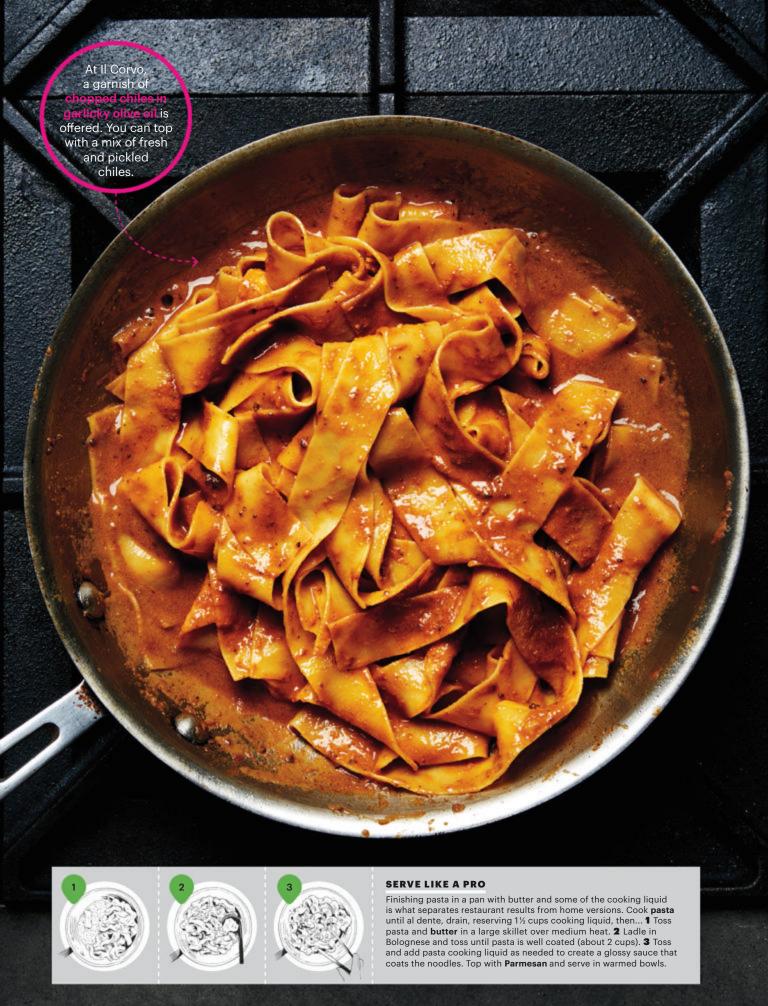


Fat is a salad's secret weapon, so pass the cheese (ricotta,

Parm...) or labneh,

please.

Turn to Prep School, page 130, for McFadden's ode to his favorite acid trip





THE PRO > MIKE EASTON

CHEF / IL CORVO / SEATTLE

An Italian Classic Reimagined

There's a line at II Corvo every day. I know, because I've waited in that line (and I hate lines). Why? Because Chef Easton's pastas are that stunning. But the LeBron James on his all-star lineup is his pappardelle alla Bolognese. It's rich, comforting, and life-affirming—like any meaty ragù. But there's something special about it that I could never quite figure out. Then I asked him to show me. So what goes into America's most soulsatisfying Italian sauce? Easy: time, chicken livers, wine, and a total dismissal of tradition. —Andrew Knowlton

The Ultimate Bolognese Sauce

SPICE MIX:

- 2 bay leaves
- 3 whole cloves
- 2 tsp. fennel seeds
- 1½ tsp. crushed red pepper
- flakes
- 1/4 tsp. black peppercorns

SAUCE:

- 1 Tbsp. olive oil
- 3 oz. chicken livers, rinsed, finely chopped
- 1½ tsp. kosher salt, plus more Freshly ground pepper
- ½ large onion, finely chopped
- 1/2 small bunch thyme
- 1/4 cup Mama Lil's Kick Butt Peppers in Oil or
- Peppadew peppers 5 garlic cloves, finely
- chopped 1 14-oz. can whole peeled
- tomatoes
- ⅓ cup red wine
- 11/4 lb. ground beef chuck (20% fat)
- 1 lb. ground pork shoulder (Boston butt)
- 1½ cups whole milk
- 2 Tbsp. red wine vinegar PASTA AND ASSEMBLY:

12 oz. pappardelle

- 11/2 cups unsalted butter
- 3 oz. Parmesan, finely
 - grated (about 3/4 cup)

1. Spice It Up

Toast **spices** in a dry small skillet over medium heat, tossing often, until fragrant, about 2 minutes (this releases their flavor). Let cool, then finely grind in a spice mill (or use a mortar and pestle).

2. The Flavor Base

Preheat oven to 250°. Heat oil in a medium ovenproof pot over medium-high. Add livers and stir to coat. Season with salt and pepper and cook, stirring occasionally, until livers are deeply browned—almost burned, really—5–8 minutes. Add onion, thyme, and Mama Lil's peppers; stir to coat. Taste and adjust seasoning with salt and pepper. Cook, stirring as needed, until onion is brown and soft, 5–8 minutes more. Stir in garlic and cook until soft, about 2 minutes. Stir in spice mixture and 1½ tsp. salt.

3. Meat of the Matter

Add **tomatoes**, then **wine**, stirring and scraping up any bits stuck to the bottom of the pot. Add **meat** and stir to combine (the mixture will be fairly stiff but will loosen as it cooks). Add **milk** and mix well—everything should be evenly coated.

4. Low and Slow

Cover pot with a lid and transfer to oven; bake for 6 hours.

5. Custom Blend

Remove pot from oven. The sauce will have firmed up; stir to loosen. Pluck out thyme and, using an immersion blender, purée sauce until smooth. Add **vinegar** and season with salt and pepper. To serve the sauce like Chef Easton does, see opposite page. *Makes* 6 cups sauce



INGREDIENT Chicken Livers

Sautéed until very, very dark, this unexpected ingredient adds a depth you won't get any other way. If you fear liver, don't worry—their livery-ness disappears in the finished sauce.



PRO TOOL Immersion Blender

Saves you the trouble of pouring hot liquid into a blender—not to mention the painful burns. Most important for this dish, it emulsifies the sauce, giving it its signature texture.

Cuisinart Smart Stick, \$60; cuisinart.com







TRUST US, THIS WORKS!

So your sauce is out of the oven (and yes, Easton bakes his Bolognese) but it just looks...off?
Like you made a giant meatloaf.
Relax. It's part of the dish's ugly-duckling-to-swan transformation.
An immersion blender—a real restaurant kitchen go-to-will transform your solid mass into something light, airy, and noodle-ready. "I want sauce to really cling to the pasta," Easton says. "That's what the purée does."
See? A method to all the madness.

"Bolognese is a hearty sauce that needs a toothy, wide noodle like fresh pappardelle, or a sturdy dried shape like rigatoni."-MIKE EASTON

THE PRO > DONALD LINK CHEF / PÊCHE / NEW ORLEANS

Crispy Skin, Every Time

Maybe it's just me, but when it comes to achieving that perfectly cooked fillet with flawlessly crisped skinso seemingly effortless when served at a restaurantsomething usually goes wrong. The fish sticks. The skin rips. The flesh overcooks, I needed help. So I sought out Donald Link. "I see my cooks screw this dish up all the time," he said, shaking his head (which at least made me feel better). Then he showed me a technique so simple, so reliable, that once you master it you'll never go out for fish again. -Amiel Stanek

Crispy-Skinned

- 2 6-oz. fillets branzino or black bass
- 2 Tbsp. vegetable oil Kosher salt

1. Dry Out

Starting with parched skin is the key to a pro resulttry to cook wet fish and it's going to steam, stick, rip, and generally be a huge, frustrating bummer. One hour before cooking, put your fillets on a plate, skin side up (no seasoning, please!), and leave them uncovered in the fridge to dry out.

2. Start Smoking

Get a large stainlesssteel skillet ripping hot over high heat (2 minutes should do it), then pour in 1 Tbsp. oil and add a big pinch of salt. Once the oil is smoking, take the

skillet off the heat and use a handful of paper towels to wipe oil and salt around and out of the pan (be extra careful-you might want to use tongs to hold the towels).

3. Give 'Em Some Skin

Put your now-seasoned skillet back over high heat and take those beautiful air-dried fillets out of the fridge. Add another 1 Tbsp. oil to the pan and hit both sides of each fillet with a decent amount of salt. Once the oil is shimmering, carefully lay a fillet skin side down in the pan (be sure to lay them going away from you to guard against spatters).

"fish spat" if you want to sound like a pro) to apply firm, even pressure to the fillet until it relaxes and lies flat. Repeat with remaining fillet, then keep at it! Periodically press down each fillet and cook until flesh is nearly opaque and cooked through, with just a small raw area on top.



Slide your fish spatula under each fillet andusing your other hand as a guide-turn it away from

from heat. At this point you're just letting the raw side kiss the skillet to finish cooking, about 1 minute. 2 servings



PRO TOOL

Fish Spatula

This tool's

blade is thin.

slightly offset,

and ideal for

getting under

fragile fillets (it's

good for a ton

of other kitchen

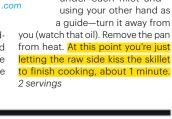
duties, too).

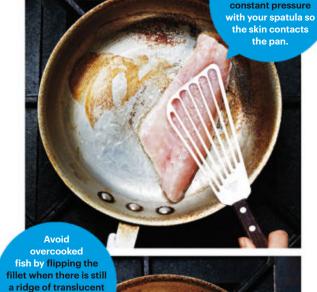
Chef's Slotted

Turner, \$30;

lamsonsharp

Use a fish spatula (call it a





your fillet hits

the pan, it will curl

up-don't let it! Apply

OOD STYLING BY REBECCA JURKEVICH; ALISON ROMAN (OMELET). PROP STYLING BY CARLA GONZALEZ-HART:



"Don't dump a bunch of sauce on your crispy skinyou'll ruin it. Put your sauce on the plate and place the fillet on top."

-DONALD LINK



The Great Smoke Out

we learned from Link? Smoking out the pan. By heating the oilsalt coating, he's basically creating a temporary nonstick surface a trick from his days as a shortorder egg cook.



CLOCKWISE FROM BOTTOM LEFT:

Tribal Stripe napkin \$32/set of 4; graymarket design.com

Dashes and Moons napkin \$32/set of 2; shopjennypenny wood.com

Hannah gold napkin \$60/set of 4; carolinez hurley.com

Frame white/ indigo napkin \$35; ritalief hebber.com

Pinwheel blockprinted napkin \$32/set of 4; leifshop.com

Studiopatró Bandana napkin \$23; lekker home.com

Copper Gio Stripe tea towel \$24; studio patro.com

Dot + Army floral napkin \$16/set of 4; dotandarmy.com

Candy Stripe kitchen towel \$11; similar

\$11; similar versions available at schoolhouse electric.com

Turritella Linens napkin \$120/set of 4; deptof decoration.com

Kalindi napkin \$12; anthro pologie.com

Be prepared for guests!
Invest in a set of eight to meet all dinner-party needs.









THAT'S RIGHT, WE'RE HOOKED ON TODAY'S TRENDIEST MEAT.

CHEF SEAMUS MULLEN OF NEW YORK'S EL COLMADO

SHARES FIVE LAMB RECIPES—THINK SIMPLE GRILLED CHOPS AND

FALL-OFF-THE-BONE RIBS—THAT ARE PERFECT FOR SPRING







LAMB RIBS WITH RHUBARB AND RADISH SALAD

4 SERVINGS It's crucial that you render as much fat as possible during the initial cooking; you can even let the ribs cool and scrape off excess before glazing.

RIBS

- 1 Tbsp. black peppercorns
- 1 Tbsp. white peppercorns
- 1 Tbsp. coriander seeds
- 1 Tbsp. fennel seeds
- 1 rack of Denver lamb ribs (about 2 lb.), outside fat trimmed to ½" thick Kosher salt
- 4 large rhubarb stalks (about 1 lb.), cut into 1" pieces
- ½ cup pure maple syrup
- 1/4 cup balsamic vinegar

SALAD AND ASSEMBLY

- ½ tsp. finely grated lemon zest
- 11/2 tsp. fresh lemon juice
- 34 tsp. honey
- 3/4 tsp. Dijon mustard
- 2 Tbsp. olive oil Kosher salt, freshly ground pepper
- 1 bunch radishes, cut into matchsticks
- 2 large rhubarb stalks (about 8 oz.), cut into matchsticks
- 1 shallot, very thinly sliced
- 1 cup mint leaves

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

RIBS Preheat oven to 300°. Toast black and white peppercorns and coriander and fennel seeds in a dry medium skillet over medium heat, shaking pan occasionally, until fragrant and seeds are golden, about 3 minutes. Let cool, then coarsely grind in spice mill.

Generously season lamb with salt, then rub with spice mixture, pressing to adhere. Place bone side down on a wire rack set inside a rimmed baking sheet. Roast until ribs are browned and very tender and most of the fat has rendered, about 3½ hours (if ribs still look very fatty, roast for another 30 minutes, tenting with foil if they look like they are in danger of burning).

While ribs are cooking, bring rhubarb, maple syrup, vinegar, and ½ cup water to a boil in a medium saucepan. Reduce heat to medium and simmer until liquid is reduced by half and syrupy, about 20 minutes. Strain through a fine-mesh sieve into a heatproof measuring cup, pressing on solids to extract as much liquid as possible; discard solids.

Remove ribs from oven and increase temperature to 450°. Carefully lift ribs onto a platter and remove rack from baking sheet. Pour off rendered fat and juices from baking sheet; discard. Set ribs on baking sheet and cut between bones with a paring knife or kitchen shears to separate. Drizzle some rhubarb glaze over ribs, taking care not to dislodge spices.

Return ribs to oven and roast, frequently spooning rhubarb glaze over ribs, until sticky and glossy, 15-20 minutes.

SALAD AND ASSEMBLY Whisk lemon zest, lemon juice, honey, and mustard in a large bowl to blend. Whisking constantly, gradually add oil and whisk until emulsified. Season with salt and pepper.

Add radishes, rhubarb, shallot, and mint to bowl and toss to coat. Taste and season with salt and pepper.

Serve ribs drizzled with any remaining rhubarb glaze with radish-rhubarb salad alongside.

DO AHEAD: Ribs can be roasted (but not glazed) 3 days ahead. Let cool; cover and chill.

CHILE-CUMIN LAMB MEATBALLS WITH YOGURT AND CUCUMBER

4 SERVINGS Mullen serves these robustly flavored meatballs as a shared plate at El Colmado, his New York City tapas bar, but they're also a great main.

CHILE SAUCE

- 3 pasilla chiles, seeds removed, chopped
- 11/2 tsp. crushed red pepper flakes
 - 1 Tbsp. cumin seeds
- ½ cup Sherry vinegar or red wine vinegar
- 1 Tbsp. sweet smoked paprika
- 1 garlic clove, chopped
- ½ cup olive oil Kosher salt

MEATBALLS AND ASSEMBLY

- 1/4 small onion, chopped
- 8 garlic cloves, 7 cloves chopped, 1 clove finely grated
- 1 Tbsp. chopped fresh parsley
- 1 tsp. chopped fresh oregano
- 1 tsp. chopped fresh sage
- 34 tsp. fennel seeds
- 3/4 tsp. ground coriander
- 3/4 tsp. ground cumin
- 1 Tbsp. kosher salt
- 1 large egg

- 11/4 lb. ground lamb
 - 1 Tbsp. rice flour or all-purpose flour
- 4-5 Tbsp. olive oil, divided
 - ½ English hothouse cucumber, thinly sliced
 - $\frac{1}{2}$ tsp. finely grated lemon zest
 - 2 Tbsp. fresh lemon juice
- 1½ Tbsp. Sherry vinegar or red wine vinegar
 - Freshly ground black pepper
- ½ cup plain sheep's-milk or cow's whole-milk yogurt
- ½ cup chopped fresh mint Crushed red pepper flakes (for serving)

SPECIAL EQUIPMENT: A spice mill or a mortar and a pestle

CHILE SAUCE Toast chiles, red pepper flakes, and cumin seeds in a dry small skillet over medium heat, tossing occasionally, until fragrant and cumin seeds are golden, about 3 minutes. Let cool. Working in batches, finely grind in spice mill, then transfer to a blender.

Add vinegar, paprika, and garlic to blender and blend until smooth. With motor running, gradually stream in oil and blend until combined. Transfer to a large bowl; season with salt.

DO AHEAD: Chile sauce can be made 2 days ahead. Cover and chill.

meatballs and assembly Pulse onion, chopped garlic, parsley, oregano, sage, fennel seeds, coriander, cumin, and 1 Tbsp. salt in a food processor, scraping down sides as needed, until finely chopped. Add egg, lamb, and flour and pulse until evenly combined. Form lamb mixture into 1½" balls.

Heat 2 Tbsp. oil in a large skillet, preferably cast iron, over medium-high. Working in 2 batches and adding another 1 Tbsp. oil to skillet if needed, cook meatballs, turning occasionally, until browned on all sides and cooked through, 5–8 minutes. Transfer meatballs to paper towels to drain.

Transfer all meatballs to bowl with chile sauce and toss to coat.

Toss cucumber in a medium bowl with lemon zest, lemon juice, vinegar, and remaining 2 Tbsp. oil; season with salt and pepper.

Spoon yogurt into bowls. Evenly divide meatballs among bowls; top with dressed cucumber and mint and sprinkle with red pepper flakes.

DO AHEAD: Meatball mixture can be made 1 day ahead. Cover and chill.



MAY I SEE YOUR PASSPORT?

Ask your butcher where your lamb comes from; there's a big difference between meat from the two likeliest sources, the U.S. and New Zealand:

Typically grass-fed, then finished on grain or corn, which gives it marbling and a sweet flavor. It's also large: Racks can be twice the size of those from New Zealand lamb. Pay attention to the weight a recipe calls for—you may need to adjust cook times accordingly.

These lambs are much younger when slaughtered and are fed on mostly rye and clover grasses, so the cuts are small and their meat tends to be lean. This diet results in a flavor that can be described as, well, grassy, which to some translates as gamey. —ALISON ROMAN

THE COOL CUTS
These days it's not a buzzy restaurant if there isn't lamb on the menu, and chefs aren't just going for classic chops. Bring the trend home with these harder-to-find cuts.

NECK

If you can source it through your butcher, lamb neck becomes meltingly tender when braised in a hearty red-wine bath (most oxtail recipes will work). Pick the braised meat from the bones and use it in a stew or ragù, or do as Mullen does and fold it into risotto.

RIBS

Tender and fatty, lamb ribs are the menu darling. "Their smaller size makes them suited to small dishes," says Mullen, who also co-owns El Colmado Butchery. Ask for Denver ribs, which are attached to the breast. They're (relatively) larger and meatier than the two-bite spareribs.

BREAST

Lamb breast comes from the belly (in fact, many butchers use the term interchangeably). use the term interchangeably, It's tender but very fatty. To get the best results at home, slow-cook it in a low oven to render the fat before grilling it or crisping it up in a very hot oven. —A.R.

LAMB CHOPS WITH GREENS AND SORREL SALSA VERDE FOR A VIDEO OF SEAMUS MULLEN BREAKING DOWN A LAMB, GO TO BONAPPETIT.COM/LAMB

LAMB CHOPS WITH GREENS AND SORREL SALSA VERDE

4 SERVINGS How does a loin chop compare with one from the shoulder or rib? We explain it in Prep School, p. 128.

8 11/2-2"-thick lamb loin chops (about 3 lb.)

Kosher salt, freshly ground pepper

- 3/3 cup sorrel or spinach leaves
- 1/3 cup mint leaves
- 1/3 cup parsley leaves
- 1 Tbsp. finely grated lemon zest
- 1 tsp. crushed red pepper flakes
- 5 garlic cloves, thinly sliced, divided
- ⅓ cup plus 2 Tbsp. olive oil
- 4 oz. king oyster or maitake mushrooms, cut into 1/2" pieces
- 1 shallot, thinly sliced
- 1 bunch mustard greens, ribs and stems removed, leaves torn into pieces
- 1 Tbsp. white balsamic vinegar
- 1 Tbsp. fresh lemon juice (add up to 3 Tbsp. total if using spinach)

Pat lamb dry; season with salt and pepper. Let sit at room temperature 1 hour.

Meanwhile, purée sorrel, mint, parsley, lemon zest, red pepper flakes, about 1 garlic clove, and 1/3 cup oil in a blender, scraping down sides as needed, until mixture is smooth. Season salsa verde with salt and pepper; set aside.

Prepare grill for high heat (or heat a grill pan over high). Grill chops, turning every 2 minutes or so, until well browned and beginning to char and a thermometer inserted into the thickest part registers 125°, 8-10 minutes. Let lamb rest at least 10 minutes.

While lamb is resting, heat remaining 2 Tbsp. oil in a large skillet over mediumhigh. Cook mushrooms, tossing occasionally, until well browned, about 4 minutes. Transfer to a large plate.

Reduce heat to medium and add shallot and remaining garlic to skillet. Cook, stirring occasionally, until shallot is softened and starting to brown, about 2 minutes. Add greens; season with salt and pepper. Cook, stirring occasionally, until wilted and bright green, about 2 minutes. Return mushrooms to skillet and toss to combine. Stir in vinegar; season with salt and pepper.

Stir lemon juice into salsa verde; taste and adjust seasoning with salt and pepper. Serve lamb chops over mustard greens with salsa verde.

DO AHEAD: Salsa verde (without lemon juice) can be made 1 day ahead. Cover and chill. Add lemon juice before serving.

OLIVE-STUFFED LEG OF LAMB

8 SERVINGS Serve this with storebought flatbread or go to bonappetit .com/flatbread for Mullen's easy recipe.

LAMB

- 1 shallot, chopped
- 2 garlic cloves, chopped
- cup pine nuts
- ½ cup pitted Kalamata olives
- 1/4 cup drained oil-packed anchovies
- 1/4 cup finely grated lemon zest
- 1/4 cup mint leaves
- 1/4 cup parsley leaves
- 2 Tbsp. thyme leaves
- ½ cup olive oil, plus more Kosher salt, freshly ground pepper
- 1 3-4-lb. piece butterflied boneless leg of lamb

ASSEMBLY

- 2 cups soft sheep's-milk cheese or goat cheese
- 1 garlic clove, finely grated
- 2 tsp. finely grated lemon zest
- ½ tsp. thyme leaves
- ½ cup plus 1 Tbsp. olive oil Kosher salt, freshly ground pepper
- 1 bunch watercress, trimmed
- 1 Tbsp. fresh lemon juice Flatbread (for serving)

LAMB Preheat oven to 425°. Finely chop shallot, garlic, nuts, olives, anchovies, lemon zest, mint, parsley, and thyme in a food processor. With motor running, stream in ½ cup oil; process until blended. Season stuffing with salt and pepper.

Unfold lamb on a cutting board and season with salt and pepper. Spread stuffing over top; roll up lamb from left to right. Position seam side down and tie closed with kitchen twine at 11/2" intervals crosswise, then once lengthwise. Transfer to a wire rack set inside a rimmed baking sheet; drizzle with oil.

Roast until lamb is starting to brown, 30-40 minutes. Reduce temperature to 325° and continue to roast until a thermometer inserted into thickest part registers 125°, 35-45 minutes longer. Remove lamb from oven and tent with foil: let rest 15-20 minutes.

DO AHEAD: Lamb can be stuffed and tied 1 day ahead; cover and chill. Bring to room temperature before roasting.

ASSEMBLY While lamb rests, process cheese, garlic, lemon zest, and thyme in food processor until light, fluffy, and smooth. With motor running, stream in ½ cup oil; process until blended. Season herbed cheese with salt and pepper.

Dress watercress in a large bowl with lemon juice and remaining 1 Tbsp. oil; season with salt and pepper. Slice lamb and serve with watercress, herbed cheese, and flatbread.

RAGOUT OF LAMB AND SPRING **VEGETABLES WITH FARRO**

6 SERVINGS This elegant stew can be made up to the point that the farro goes in; cool, then cover and chill up to 2 days.

- 4 sprigs oregano
- 4 sprigs thyme
- 2 sprigs rosemary
- 2 bay leaves
- 1/4 cup olive oil, plus more
- 2 lb. lamb shoulder, cut into 1" pieces

Kosher salt, freshly ground pepper

- 8 oz. pearl onions, peeled
- 4 garlic cloves, thinly sliced
- 2 Tbsp. balsamic vinegar
- 1 cup dry red wine
- 6 cups low-sodium chicken broth
- 1 cup semi-pearled farro or wheat berries, rinsed
- 1¾ lb. baby turnips, trimmed, scrubbed, halved if large
 - 1 bunch asparagus, trimmed, cut into 1" pieces on a diagonal
- 2 cups fresh (or frozen, thawed) peas
- 1 bunch dandelion greens, trimmed

Tie together oregano, thyme, rosemary, and bay leaves with kitchen twine.

Heat ¼ cup oil in a large heavy pot over medium-high. Season lamb with salt and pepper. Working in batches, cook, turning occasionally, until browned, 12-15 minutes per batch. Transfer to a plate as you go.

Add onions to pot and stir to coat. Season with salt and pepper and cook until starting to brown, about 4 minutes. Stir in garlic; cook 30 seconds before adding vinegar. Cook, scraping up browned bits, until syrupy, about 1 minute.

Add wine, bring to a boil, and cook until reduced by about one-fourth, about 4 minutes. Add broth, lamb, and herb bundle. Bring to a boil, reduce heat, and simmer gently, partially covered, until lamb is tender, 75-85 minutes.

Stir in farro and cook until nearly al dente, 15-20 minutes. Remove herb bundle; add turnips. Cook until farro is cooked through, turnips are tender, and lamb is almost falling apart, 30-40 minutes. Mix in asparagus and peas; cook until crisp-tender, 2 minutes. Add greens and stir to wilt. Season with salt and pepper. Serve drizzled with oil.

COMPOSE



YOURSELF



The Cobb. The Niçoise. The Steakhouse. Great salads never go out of style, they just adapt to the times. With a hit of first-of-the-season veg and a few savvy upgrades (chicken-skin croutons!), these composed classics look—and taste—fresher than ever

Recipes by CLAIRE SAFFITZ Photographs by MARCUS NILSSON



Build a Better Salad

If salads were the hottest club, the password would be "orisp-tender." Even cooked ingredients (like sugar snaps) should have bite.

To avoid a salad that's soggy in parts and dry in others, lightly dress the bed of greens and the other elements separately. We love the look of a segmented but not too fussy—salad. Bonus: It lets picky eaters assemble a plate from their preferred components.

Steakhouse Salad with Red **Chile Dressing and Peanuts**

6 SERVINGS The steak can be marinated a day in advance—in fact, it gets better.

- 2 garlic cloves, finely grated
- 1/3 cup unseasoned rice vinegar
- 3 Tbsp. mirin
- 2 Tbsp. gochujang (Korean hot pepper paste)
- 2 Tbsp. soy sauce
- 1/2 cup plus 2 Tbsp. olive oil; plus more for grilling Kosher salt, freshly ground pepper
- 1-11/2 lb. flank steak
 - 8 oz. sugar snap peas
 - 1/4 cup raw peanuts
 - 1 tsp. gochugaru (Korean red pepper powder)
 - 1 head of butter lettuce, leaves separated
 - 2 Persian cucumbers, sliced 1/8" thick
 - 2 oz. radishes, thinly sliced
 - 2 scallions, thinly sliced

Whisk garlic, vinegar, mirin, gochujang, and soy sauce in a medium bowl. Whisk in ½ cup oil; season with salt and pepper.

Lightly score steak; season with salt and pepper. Place in a resealable plastic bag with half of dressing. Seal bag and turn to coat. Chill at least 1 hour. Set aside remaining dressing for serving.

Very thinly slice a few sugar snap peas on a diagonal; set aside. Cook remaining peas in a large saucepan of boiling salted water until crisp-tender, about 2 minutes. Drain; transfer to a bowl of ice water and chill until cold, about 4 minutes. Drain, pat dry, and cut in half on a diagonal.

Prepare grill for medium-high heat; lightly oil grates. Remove steak from marinade and grill, turning twice, until medium-rare and lightly charred, 8-10 minutes. Transfer to a cutting board and let rest 10 minutes before thinly slicing against the grain.

Meanwhile, heat remaining 2 Tbsp. oil in a small skillet over medium. Cook peanuts, tossing, until golden brown and shiny, about 3 minutes. Transfer to a small bowl with a slotted spoon and add gochugaru; season with salt. Let cool.

Place peanuts in a resealable plastic bag and seal, pressing out air. Pound with a rolling pin to coarsely crush.

Arrange lettuce on a platter; season with salt and pepper and drizzle with half of reserved dressing. Top with steak, cooked peas, cucumbers, and radishes. Drizzle with remaining dressing and top with peanuts, scallions, and raw peas.

Salmon Niçoise

6 SERVINGS We love making this salad with mâche instead of traditional frisée; see Prep School, page 127, to find out why.

- 8 oz. small purple potatoes Kosher salt
- 4 oz. haricots verts, trimmed
- 6 large eggs, room temperature
- 2 Tbsp. plus 1/4 cup olive oil
- 1/4 cup drained capers, patted dry
- 1 lb. skin-on salmon fillet Freshly ground black pepper
- 4 anchovy fillets packed in oil
- 1 Tbsp. whole grain Dijon mustard
- tsp. sugar
- 1 lemon
- ½ medium shallot, finely chopped
- 4 cups frisée or mâche
- 1/4 cup niçoise olives, pitted

Place potatoes in a medium saucepan and add cold water to cover by 1". Bring to a boil, season with salt, and cook until fork-tender, 15-20 minutes. Transfer potatoes to a plate with a slotted spoon.

Return water to a boil and cook haricots verts in same saucepan until crisp-tender, about 2 minutes. Using a slotted spoon, transfer to a bowl of ice water. Chill until cold, about 3 minutes. Transfer to paper towels and pat dry.

Return water in pot to a boil and cook eggs 8 minutes. Transfer eggs to bowl of ice water and chill until cold, about 5 minutes. Peel; set aside.

Meanwhile, heat 2 Tbsp. oil in a small saucepan over medium-high. Add capers and cook, swirling pan occasionally, until capers burst and are crisp, about 5 minutes. Transfer capers with a slotted spoon to paper towels to drain. Let oil cool; set aside.

Preheat oven to 425°. Rub salmon all over with reserved caper oil and place on a rimmed baking sheet; season with salt and pepper. Roast until medium-rare (fish will be slightly translucent in the center), 10-12 minutes. Let cool.

Meanwhile, mash anchovies, mustard, and sugar in a large bowl to form a coarse paste. Remove peel and white pith from lemon. Working over bowl, cut between membranes of lemon to release segments. Squeeze remaining juice from membranes into bowl; discard membranes. Whisk in shallot, then slowly whisk in remaining 1/4 cup oil. Season vinaigrette with salt and pepper.

Using a fork, break salmon into large flakes; discard skin. Halve reserved potatoes and eggs crosswise.

Arrange frisée on a platter; season with salt and pepper. Drizzle with half of dressing. Top in separate piles with potatoes, haricots verts, hard-boiled eggs, olives, and salmon. Drizzle salad with remaining dressing and top with fried capers.

Green Goddess Cobb Salad

6 SERVINGS For all you need to know about addictively crispy chicken skin, see Prep School, page 130.

- 2 scallions, finely chopped
- 1/4 cup fresh tarragon leaves with tender stems
- 2 Tbsp. chopped fresh chives
- 2 Tbsp. chopped fresh cilantro
- 2 Tbsp. chopped fresh parsley
- 1/4 cup olive oil
- 2 Tbsp. white wine vinegar
- 2 Tbsp. plain yogurt
- 1 avocado, cut into 1/4" slices, divided
- Kosher salt, freshly ground pepper
- 1 oz. guanciale (salt-cured pork jowl), very thinly sliced
- 1 rotisserie chicken, skin removed and reserved, meat torn into bite-size pieces
- 4 Little Gem lettuces or other small lettuces, leaves separated
- 1 fennel bulb, thinly sliced
- 1 cup pea shoots (tendrils)
- ½ small red onion, thinly sliced

Purée scallions, tarragon, chives, cilantro, parsley, oil, vinegar, yogurt, and onefourth of avocado in a food processor until smooth. Thin dressing with water. adding a little at a time, until similar in consistency to heavy cream; season with salt and pepper.

Heat a dry small skillet over medium and cook guanciale, turning occasionally, until fat is rendered and meat is brown and crisp, 5-8 minutes. Transfer to paper towels to drain.

Add reserved chicken skin to skillet and cook, turning and pressing occasionally, until golden brown and crisp, 5-8 minutes. Transfer to paper towels with guanciale.

Arrange lettuce on a platter; drizzle with half of dressing and season with salt and pepper. Top with chicken meat, fennel, pea shoots, onion, and remaining avocado. Season with salt and pepper. Drizzle with remaining dressing and crumble crispy chicken skin and guanciale over top.





NOWHERE ELSE
DO 200-YEAR-OLD
RESTAURANTS
FEEL SO BUZZY,
OR AVANT-GARDE
NEWCOMERS
SO CLASSIC.
AMERICAN EXPAT

LAUREN COLLINS

DINES HER WAY
THROUGH THE
CITY, SAVORING
THE BEST OF
BOTH WORLDS

MODERN GUIDE TO TIMELESS LONDON



You know what they say," the woman whispered. "Red shoes, no knickers." I did not know what they said! If I had, I might not have shown up at the party, three days after moving to London from New York, in a pair of scarlet flats. No matter: We were picnicking in Regent's Park, enjoying a midsummer's spread of strawberries, hummus, and a fine chilled white rain. My interlocutor was probably 70, with a white bun and shirtwaist dress. Chastened, I stared at the grass. Which is where I noticed that the woman's own feet were clad in orthopedic sandals the color of a tomato.

London, playground of Pepys and Pippa, city of old ladies going commando at sodden 30-something birthday fests. In L.A., everyone is the same age. In New York, hipsters and breeders and grandees socialize on separate tracks. One of the major charms of London is its demographic untidiness. Pensioners get pissed. Students cook. Babies go to pubs. The city's age agnosticism is on its most splendid display in the restaurant scene, which hails the Mayfair dowager as enthusiastically as the Shoreditch punk. Londoners won't abandon a restaurant after six months, or six years, just for novelty's sake, nor is brand-newness a sufficient condition for adoration. The Concorde is out of commission, but get to London with an appetite and you can still bend time.

FIND THE
RECIPES FOR
J SHEEKEY'S
FISH AND
CHIPS WITH
MUSHY PEAS
AND HONEY
& CO.'S
POMEGRANATE
MOLASSES
CHICKEN AT
BONAPPETIT
.COM/LONDON

LAUREN
COLLINS,
A STAFF
WRITER FOR
THE NEW
YORKER, IS
WORKING
ON A BOOK
ABOUT
LEARNING
FRENCH.

A week spent bingeing one's way through the city offers an atemporal mix of pleasures—correctness and cool at the same time, the finger bowl and the slab of slate. We might as well begin our survey at the beginning, with RULES, which, at 217 years, claims to be London's oldest restaurant. A food-minded traveler to Paris may be unlikely to dust off his blazer for Le Grand Véfour, but a meal at Rules is worth spiffing up for. Graham Greene celebrated his birthdays there. In The End of the Affair, his trysting lovers order pork chops, but the thing here is game: woodcock, wigeon, teal, snipe. Soon after the Glorious Twelfth-August 12, the opening of the grouseshooting season in the UK-the tables abound with fowl. With red velvet upholstery and a Kate Middleton cocktail, Rules is not untouched by kitsch. But it does high England with such glee, and so winkingly, that the act comes off as inclusive rather than reactionary. The restaurant has a house Rolls-Royce, built in 1935. It is named Bubbles. You have to love a place that says, simply, of its mission, "We serve the traditional food of this country," and posts a review on its website in which Kingsley Amis savaged "two of the most disgusting full-dress meals I have ever eaten in my life." The food at Rules is in fact very good. The roasted grouse, available hot-crossed with strips of bacon and served with latticework chips and bread sauce with a stutter of nutmeg, is reason alone to join the Windsorknotted after-workers ordering by the bottle not the glass. So is the superb rib eye for two with Yorkshire pudding. What did Kingsley Amis know? He liked ketchup in his Bloody Mary.

Another perennially winning option is J SHEEKEY, the venerable Covent Garden seafood and game restaurant (c. 1896), a warren of photo-lined rooms adjoined by a glamorous horseshoe-shaped oyster bar. There, in late spring, you'll find gulls' eggs with celery salt and the world's most theft-worthy napkins, yellow monogrammed dish-towel-size things that would stanch a tidal surge. "May I offer you a newspaper or a Wi-Fi password?" the host asked as I waited in the bar for friends. I said yes to both. "I'm sorry, I only have the Evening Standard," he said upon returning, handing me a card printed with the code. The rock oysters—Lindisfarne Rocks, Gillardeau Spéciales—came with little wild boar sausages. Trendy herbs (wood sorrel, hedgerow garlic) spruced up the proteins (eel, steak) like high-tops to tweeds. Even the traditional fish and chips with minted mushy peas, served with a cruet of vinegar, takes on a nattily modern air. The crusty, creamy, faintly mustardy fish pie bubbled as though someone were snorkeling beneath the surface. It is canonical, and I don't like fish pie.

he hope and glory of the land of hope and glory is lunch. I don't mean a Pret A Manger sandwich involving some humid combo of mayonnaise and prawns. (Pret does have its moments: The arrival of "Christmas Lunch"—turkey, cranberry-port sauce, stuffing, spinach, and crispy onions on brown bread—heralds the season as happily as any turtledove.) I mean a sit-down affair, an all-afternooner, distinguished from its American counterpart both by shocking amounts of booze and by the fact that, in Britain, lunch is the first-pick meal for a meandering catch-up session with someone you really enjoy. The best place in London to have this sort of meal is the RIVER CAFÉ. Ruthie Rogers and the late Rose Gray opened the restaurant in 1987 and, as it has often been said, revolutionized British food with their focus on stellar hyperseasonal,





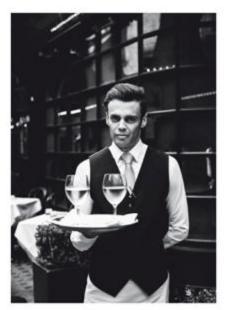








TOP ROW Chiltern Firehouse; pomegranate molasses chicken at Honey & Co.; Lyle's chef James Lowe. **MIDDLE ROW** The River Café; the changing of the guard; fish and chips at J Sheekey. **BOTTOM ROW** White wine at J Sheekey; eel and horseradish at Lyle's; Honey & Co.









then-obscure Italian ingredients. Their stock-in-trade remains the most authentic preparation at the highest possible prices. A quarter of a century on, the River Café is a prosperous, stable democracy: You go there because you know that everything, from the bowl of freshly ground pepper on the table to the handwritten menu with just one suggestion for an aperitivo written in the top right-hand corner, will be just so. Vitello tonnato, insalata di carciofi, risotto nero, branzino al forno, pappardelle with sage, and veal braised in what seems like liquid gold. The food is Italian, but the mood is Switzerland. The only threat to the peace is the famous Chocolate Nemesis, a cake so decadent it could incite a coup. (Gray and Rogers published the recipe in a 1995 cookbook; famously, no one could get it to work. Julian Barnes, describing one failed effort as "a kind of cowpat," wrote, "The paranoid explanation was that some key element of the recipe had been deliberately omitted, thus driving customers back to the restaurant for the authentic item.") Lunch at the River Café, amid minimalist furnishings that must have once seemed futuristic in the Richard Rogers-designed space, is the sort of idvll that you'll do anything to draw out (which is perhaps why the restaurant will remain open while the surrounding Thames Wharf development undergoes a major renovation). So: maybe a Vin Santo. Coffee, yes. Secrets, confidences, gossip you probably shouldn't have let rip-especially since the subject may well be sitting within hearing distance. »

FROM TOP TABLESIDE PUNCH SERVICE AT GYMKHANA; RIB OF BEEF FOR TWO WITH YORKSHIRE PUDDING AND DAUPHINOISE POTATOES AT RULES.

OPPOSITE PAGE AT THE RIVER CAFÉ. A PROPER BRITISH LUNCH MEANS FLAWLESS ITALIAN FOOD (AND SCOTTISH LANGOUSTINES).





THE LONDON LIST

RULES 35 Maiden Lane; rules.co.uk

J SHEEKEY 28-35 St Martin's Ct.; j-sheekey.co.uk

THE RIVER CAFÉ Thames Wharf: rivercafe.co.uk

CHILTERN FIREHOUSE

1 Chiltern St.; chilternfirehouse.com

40 MALTBY STREET

40 Maltby St.; 40maltbystreet.com

FERA AT CLARIDGE'S

49 Brook St.; feraatclaridges.co.uk

HONEY & CO.

25a Warren St.: honevandco.co.uk

Tea Building, 56 Shoreditch High St.; lyleslondon.com

GYMKHANA

42 Albemarle St.; gymkhanalondon.com





CLOCKWISE
FROM TOP
RIGHT BEEF
TARTARE
AT LYLE'S;
AN AVENUE
COCKTAIL
AT THE
CONNAUGHT
BAR;
STREETSIDE
PINTS AT THE
CHURCHILL
ARMS.





ight, but what about the upstarts? Where do you go for a breather from claret and lavender socks? Cherie Blair and Rita Ora might say CHILTERN FIREHOUSE—the newish hotel, restaurant, and PR mill from American André Balazs-where, amazingly, both were seen dining in the space of a week. Chiltern Firehouse, which the Daily Mail has deemed "the world's hottest celebrity hangout," can be an unrelaxing experience for the rest of us. You get out of a cab and are met by a top-hatted bouncer masquerading as a doorman. He hustles you past a lovely courtyard and slots you in front of the maître d' stand, where you jostle for attention with Bryan Ferry and Alannah Weston (the creative director of Selfridges, which her family owns). The room is beautifully lit and home to a supremely seductive bar, but so frantic that you fear someone's going to come sliding down one of the columns that support the ceiling, ready to put out a blaze. The hostesses wear Spock-like jumpsuits the colors of a rainbow in space. There is a place for all of this, but, to my mind, it's the Meatpacking District, not Marylebone. Followers of executive chef Nuno Mendes, who earned a Michelin star and much admiration at Viajante in Bethnal Green, might find it somewhat of a shame that he now presides over a place where his garlic-marinated Ibérico pork loin-so precisely pink it could have been chargrilled by laser—is sold with the promise: "There's not much fat."

OPPOSITE
PAGE LONDON
LOCAVORISM
AT FERA AT
CLARIDGE'S.

The graft of celebrated youngish chef to ambitious hotel restaurant seems to have taken much better at FERA AT **CLARIDGE'S**, where Simon Rogan serves a tasting menu brimming with locavore vocab quizzes such as lovage (an herb from the parsley family) and hogget (a lamb slaughtered at between 12 and 18 months). A pea wafer, like a florentine, delivers fennel pollen and marigold petals. Mackerel, served in a box of rocks, tastes like riding a wave. Rogan's food is probably more itself at L'Enclume, his two-Michelin-star restaurant and farm on the River Eea in Cumbria, but it looks perfectly good in a suit. He even manages to make the bread course thrilling: a malt loaf, brushed with ale before baking and served on a bur oak wood platter with bone marrow butter and an austerely intense mushroom broth that you drink from a ceramic mug. It was as if an ukiyo-e painter had been commissioned to cook a ploughman's lunch.

For those who prefer something less affected but genuinely cool, there is 40 MALTBY STREET, a biodynamic wine warehouse in Bermondsey that serves small plates (asparagus fritters, a cheffy almond soup). The space, tucked under the railway arches near Tower Bridge Road, feels like sitting inside a cut-open can. The tables are made of packing pallets. Young couples sit strewn among them taking beautiful selfies that would make the work of any paparazzo pale.

ONEY & CO., in Fitzrovia, belongs to the chef Itamar Srulovich and his wife, Sarit Packer, who were born in Israel, she to British parents. Packer was the executive head chef at Nopi, where Yotam Ottolenghi and Sami Tamimi solidified the status of za'atar, tahini, and pomegranate as national staples. Honey & Co.—with its simple white room, herbcentric cuisine, and platters of sweetsmakes nice use of the Ottolenghi aesthetic without aping it. It is a different kind of British lunch: The day I went, everyone around me was guzzling mint lemonade along with their makluba (an upsidedown dome of chicken and saffron rice). A dessert billed as "cold cheese cake" actually consisted of a nest of kadaif pastry, crowned by a dollop of whipped feta and cream cheese, which was, in turn, topped with almonds, blueberries, and pine-andfir honey from Greece. It was the single best thing I ate all week. All cheesecakes should trade in their maraschino cherries for marjoram leaves. Luckily, the recipe is in their cookbook, which will appear stateside this spring.

LYLE'S, in Shoreditch, takes as inspiration another school of London cooking: the revered Fergus Henderson's nose-to-tail. James Lowe, the chef and proprietor, ran the kitchen at St. John before opening a pop-up as part of the collective the Young Turks. (One of his former cohorts opened the dangerously fun Clove Club nearby.) The stripped-down set menu, at £39 (\$60) for dinner, is like an ambitious Ph.D. student's acknowledgment to his beloved advisor: Smoked Eel & Horseradish, Blood Cake & Damson, Mutton & Turnip Broth, served in a gorgeously spare room. You want to applaud Lowe's seriousness, but when Asparagus & Walnut Mayonnaise turns out to be four spears to be shared between two people, you're left hungry enough to eat an ampersand.

DRINKS ONLY

EVEN BOOZING IN LONDON **OFFERS** THE CHOICE BETWEEN STILL-HUMMING **CLASSICS AND BRASH YET FAULTLESS** UPSTARTS, **BOTH OF WHICH** INFLUENCE GLOBAL MIXOLOGY. AND LET'S NOT **FORGET THE** PUBS... -THE EDITORS

- The Churchill Arms bills itself as the very first pub in London with a Thai restaurant." This is better than it sounds. The atmosphere is more Blenheim than Bangkok: chamber pots, copper kettles, bulldog mugs. Both the fiery curries and the clutter serve as invigorating ripostes to a pub scene that gets more bland and interchangeable by the year.
- The bars in the city's top hotels have been known for perfecting classic cocktails for more than a century, with no signs of slacking. So for a swankier

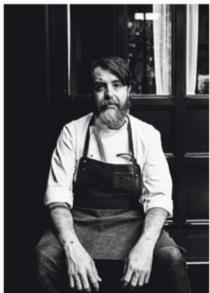
- start to the evening, there is the Connaught Bar, a gorgeous, shimmering nook of the Connaught Hotel that, no matter who you're there with, makes you feel like you're having an affair.
- If modern mixology is more your thing—and the Brits excel at cocktails involving smoke, balloons, and panda bearsit's White Lyan. Every component, from spirits to sodas, is made in-house. It's all done with cheek: Witness the Bulletproof Martini-tequila. distilled coffee, and coffee oil-a twist on the Paleo trend.

OPPOSITE PAGE FIND THE RECIPE FOR GYMKHANA'S ALOO CHAAT AT BONAPPETIT .COM/LONDON

By the end of the week, the old chaps seemed to have it by a hair—until I went to **GYMKHANA**, which, in its own words, seeks to fuse the Raj with modern Britain, where curry is as popular as fish and chips. (Gymkhana, from Hindi and Urdu words, came to refer in Anglo-Indian to a gentleman's sporting club.) The Mayfair restaurant is the latest project of the Sethi family, which also owns Trishna, a Michelin-starred spot that focuses on the cuisine of India's coastal southwest. Walk in the door and encounter nary a filament bulb. Instead: a polished oak ceiling humming with fans, and cut-glass sconces from Jaipur. Grandmother Sethi's barometer hangs on a wall. Even the porcelain pull-chain toilets announce the Sethis' confidence that they have built something that will last: "Gymkhana, Albemarle Street."

The menu is catholic and encourages sharing: There are nashta (duck dosas), kebabs (beetroot with chutney), tikkas (chicken with kachumber, or cucumber salad), curries (suckling pig), biryanis (wild muntjac), game and chops (woodpigeon pepper fry). There's no standing on tradition or pandering to inexperience; you have to either know your stuff or ask your waiter, who will help you come up with a course of action so fluidly that you'll think you've thought of it yourself. The one-bite gol guppas erupt in a burst of tamarind-and-chileflavored water. The pao filled with minced kid goat is the only interesting slider in the world. Regent's Punch comes with a tiny crystal carafe of Champagne and your own nutmeg grater, an outlandishly pleasing touch. Gymkhana serves food that you have only ever been able to get in one place, at one time. Old, young, past, future, whatever. This is London. Go now.







CLOCKWISE FROM ABOVE Aloo chaat at Gymkhana; Chiltern Firehouse chef Nuno Mendes; Lyle's; Manila Hotel Julep at the Connaught Bar; a diner at Gymkhana; Ibérico pork with raw and roasted turnips at Chiltern Firehouse.











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TECHNIQUES, TIPS, AND MORE FROM THE BON APPÉTIT TEST KITCHEN Yes, mâche had a moment in the 1980s. Don't hold that against it. A NEW LEAF FROM P. 115 Baby arugula, we need to talk. There's another green, and I think we're in love. Call it mâche, call it lamb's lettuce, call it mild and grassy and tender and just...wow. I'm sorry, but those clusters! No trimming required, all soft leaves and succulent stems. You've been good to us, arugula, but this mâche (say it with us: mawsh), it makes our salads feel special and new, whether paired with a bitter frisée or simply on its own. So versatile, so refined. So, sorry... -BELLE CUSHING PHOTOGRAPHS BY ALEX LAU APRIL 2015 · BONAPPETIT.COM 127





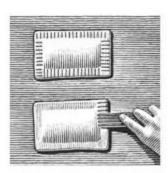




24-CARROT GOLD

FROM P.62 This Technicolor tart is a stunner—and one that looks more complicated than it actually is. (Our favorite kind of dish.) Here's how we pull it off. -ALISON ROMAN

- 1. Roll out puff pastry slightly on a sheet of parchment to smooth out creases: run an offset spatula underneath to prevent the pastry from sticking.
- 2. With a knife, score a 1" border around the edge, but don't slice all the way through the pastry. This shallow cut allows the border to puff up, giving you a defined crust once the tart is baked.
- 3. Using a spoon or an offset spatula, spread ricotta mixture across parbaked pastry, leaving the outer edge bare. Aim for a few peaks and valleys of ricotta topography when spreading.
- 4. Scatter carrot mixture over pastry. Going free-form is encouraged here (call it "rustic"), but the carrots should be in an even layer so they cook at the same rate.



CRIMPING: YOUR STYLE

FROM P. 20 As these hand pies bake, they release steam that can separate the crusts and let the filling escape-a total deal-breaker for handheld treats. That's why these pocket-size beauties get double sealed: A simple egg wash provides the initial glue that holds the top and bottom crusts together, while crimping with the tines of a fork locks them in place (and looks pretty snazzy to boot). -RICK MARTINEZ

LET'S **TALK CHOPS**

FROM P.111

From the petite, pricey rib to the hefty loin, lamb chops are surprisingly varied. To tell the difference between the cuts, read on. -A.R.



The most common (and expensive), these three-bite chops come from the rack and contain both loin and rib. Buy them un-Frenched: There's good meat on those bones!



B. Blade

Cut from the shoulder, they're not quite as tender as rib chops but still extremely flavorful—not to mention easy on the pocketbook. Good for grilling.



C. Loin

These big guys have a defined fat cap with very tender meat. When cooking, the rarer the better, which makes them ideal for a quick sear. Look for chops about 1½–2" thick.

Save one for the Easter bunny. If you can.



----- Philadelphia® Easter Mini Cheesecakes

Prep Time: 20 min. | Total Time: 3 hrs. 20 min. incl. refrigeration | Makes: 18 servings

- 1 cup graham cracker crumbs
- 3/4 cup plus 2 Tbsp. sugar, divided
 - 3 Tbsp. butter, melted
 - 3 pkg. Philadelphia® Cream Cheese (8 oz. each), softened
- 1 tsp. vanilla
- 3 eggs
- 1 cup plus 2 Tbsp. coconut
- 54 speckled chocolate eggs

HEAT oven to 325°F.

MIX graham crumbs, 2 Tbsp. sugar and butter; press into the bottoms of 18 paper lined muffin cups.

BEAT cream cheese, vanilla and remaining sugar with mixer until smooth.

ADD eggs, 1 at a time, mixing on low speed after each just until blended. Spoon over crusts.

BAKE 25 to 30 minutes or until centers are almost set. Cool completely. Refrigerate for 2 hours.

TOP each cheesecake with 1 Tbsp. toasted coconut shaped into a nest. Fill each nest with 3 speckled chocolate eggs.



Made with fresh milk, real cream and no preservatives.



ALLIUMS AMONG US

FROM P.58 Can't track down any of those oh-so-fleeting ramps at your local farmers' market? There are plenty of other oniony options available this time of year. Turn to these BA Test Kitchen favorites. -A.R.

A. Scallions A supermarket staple, their peppery bite isn't overpowering. Best used chopped raw (or charred!) in salads, or as a garnish.

B. Leeks Their slight garlicky flavor mellows when cooked. Braised to an almost creamy texture, they're one of the world's areatest side dishes.

C. Spring Onions A more mature scallion with large, sweet bulbs and pungent, spicy green tops. Excellent for roasting whole (finish with flaky sea salt and a spritz of lime juice).

D. Flowering Chives These mature chives are bursting with gorgeous purple flowers that taste just like, well, chives! Use both flowers and finely cut stems in salads.



FINE **VINEGAR**

FROM P.97

"Katz vinegar changed my life. Made with wine grapes left to ripen and concentrate right on the vine, it has a natural sweetness and is a real fermented product full of cultures. It tastes alive. I use it on all my salads; try it instead of grocery store stuff and you'll notice a difference."

-JOSHUA McFADDEN, Chef. Ava Gene's. Portland, OR

Katz Late Harvest Sauvignon Blanc AgroDolce vinegar, \$12; katzandco.com

GIMME SOME SKIN

FROM P.115 Stop tossing that flabby skin from your storebought rotisserie chicken: It crisps up beautifully-and deliciously-in a pan. Just cook over medium in a dry skillet, turning often and watching out for splatters, until it's like a piece of bacon-and who doesn't like bacon? Here's how to use it.

-CLAIRE SAFFITZ

- ▶ Replace the "B" in a BLT
- ▶ Crumble over loaded baked potatoes for extra oomph
- Garnish quacamole or veggie dips
- Eat like chicken-y potato chips when no one is looking



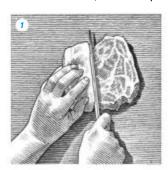
ASPARAGUS STALKING

FROM P.48 A simple vegetable peeler is all you need to create beautiful ribbons of asparagus. Start at the stem end (thickerstalked asparagus works best here) and, applying steady pressure, shave toward the tip. Keep going until the stalk is too thin to shave, then toss that piece into the salad, too. -A.R.



THE BOLD SHOULDER

FROM P.48 Its high fat content and robust, meaty flavor make pork shoulder an excellent, if often overlooked, choice for quick cooking—you just have to prep it right. —A.R.





1. Orient the shoulder fat side up on a cutting board and, using a sharp knife, slice the meat into four equal 34"-thick steaks.

2. Pound steak with a meat mallet in between two pieces of plastic wrap, starting from the center and moving outward until each cutlet is 14-1/8" thick







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hinokiandthebird.com

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THE WALRUS AND THE CARPENTER 4743 Ballard Ave. NW, Seattle; 206-395-9227; thewalrusbar.com

THE MOMENT pp. 34–36
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713-516-8897; publicservicesbar.com

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THE BA Q&A p. 38 NAK WON RESTAURANT 12 W. 20th St., Baltimore; 410-244-5501

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FERRARI-CARANO wines are carefully crafted on some of the finest lands in Sonoma County, but it's their distinct Italian heritage that makes them exceptional. This spring, bring the bright flavors of Sonoma to your table with Ferrari-Carano Chardonnay and Fumé Blanc. Paired with owner Rhonda Carano's specially curated recipes, these world-class wines are sure to delight.

DON'T MISS FERRARI-CARANO at this year's Vegas Uncork'd by Bon Appétit. Learn more at VEGASUNCORKED.COM.

BOOK A FREE VINEYARD TOUR or schedule a private tasting Monday—Sunday by calling 800.831.0381 or visit FERRARI-CARANO.COM.

FERRARI-CARANO
Vineyards and Winery

- 2 tsp lemon zest, mince Freshly ground pepper Salt to taste
- 2 Tbsp. olive oil
- 1 lb. large shrimp, shelled and develined
- 1 medium tomate, seeded and chopped
- 14 cup Ferrari-Carano Fumé Blanc
- 4 cups fresh arugula
- 14 cup Parmesan cheese
- 1 tsp fresh mint, julienne sliced for gamish

Cook the capellini according to package directions

In a small bowl, add 4 Tbsp. extra virgin olive oil, garlic, basil, parsley, lemon zest, salt, and pepper, stir. Set aside at room temperature.

Meanwhile, heat 2 Tbsp. olive oil in a skillet; add shrimp, and tomatoes. Add Ferrari-Carano Fumé Blanc. Let cook until the shrimp turn just pink.

Drain pasta onto a platter and immediately add the shrimp and tomato mixture, the fresh arugula greens, and the basil-lemon marinade.

Toss with Parmesan cheese. Sprinkle with fresh mint, Serve immediately.

PERFECT PAIRINGS

FERRARI-CARANO 2013 FUMÉ BLANC

With bright acidity and crisp freshness, this blend of 100% Sauvignon Blanc grapes from across Sonoma boasts delicious aromas of white peach, orange blossom, pear, and mango complemented by peach, grapefruit, and lemon flavors.

FERRARI-CARANO 2013 CHARDONNAY

This full-bodied Chardonnay has aromas of pear, green apple, honeydew, orange, lychee, and peach—all perfectly balanced by a refreshing acidity with flavors of Meyer lemon, honeysuckle, vanilla, pineapple, and a floral finish.











At the

with Michael Mina

AS THE MOST TRUSTED name in Prosecco since 1887, Mionetto is proud to partner with Michael Mina, the award-winning chef, restaurateur, and cookbook author. When Chef Mina entertains, he knows that it all comes down to balance in the kitchen and in life.

With Mionetto Prosecco Brut in mind, he makes a flavorful dish of Blue Crab Buckwheat Crêpes with Cider Beurre Blanc that pairs perfectly with the Italian sparkling wine.

Blue Crab Buckwheat Crépes with Cider Beurre Blanc Serves 4

11/4 cups buckwheat flour

large eggs

% cup vegetable oil

cup nonfat milk

11/4 cups water

tsp. salt

1/2 cup Normandy cider

Tosp. sugar

35 cup unsafted butter, cubed 1/4 cup mascarpone cheese 1 cup black trumpet mushrooms

1 cup jumbo lump blue crab pieces

2 Tbsp. chives, chopped

2 Tbsp. cider vinegar

1/2 cup apple, cut into matchsticks

In a medium bowl, whisk flour, 3 eggs, oil, milk, water, and salt thoroughly. Coat a non-stick skillet with oil. Add ¼ cup of batter to skillet, tilt in a circular motion to coat the bottom. Cook crêpe until golden, about 45 seconds. Carefully flip the crêpe; cook for another 30 seconds. Repeat with remaining batter. Save crêpes on a plate, separating each with parchment paper. In a saucepot, reduce Normandy cider, sugar, and cider vinegar by half; lower heat to a slight simmer. Whisk in mascarpone and butter until smooth. Add cider mixture and sait to taste. Reserve warm.

To serve, warm each crêpe in a non-stick skillet. In another nonstick skillet brushed with oil, fry remaining eggs to sunny-side. In a separate skillet over medium heat, warm the mushrooms in a bit of oil for about 4 minutes, turning halfway through. Add crab pieces; warm for an additional minute, lowering heat slightly. Plate each crêpe with an egg in the center, arranging the mushrooms and crab in and around the yolk and white of the egg. Fold in each end of the crêpe to make a square-shaped "packet." Drizzle with the cider beurre blanc, garnish with chopped chives and apple matchsticks; serve.





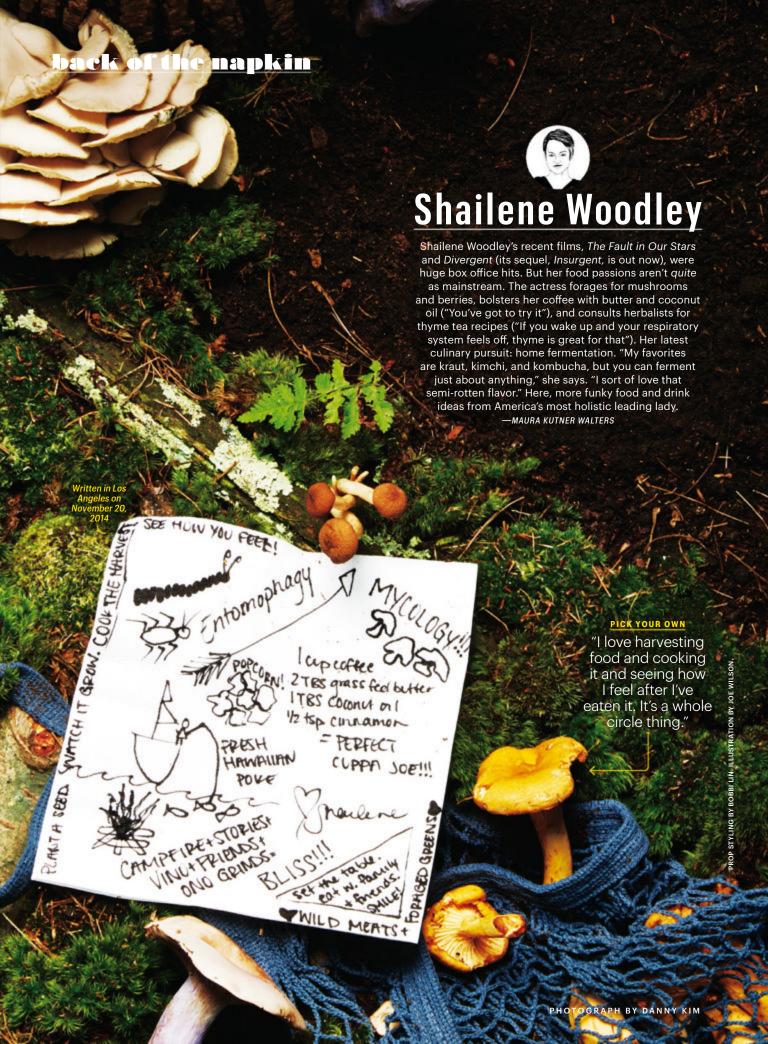




Since 1887, Mionetto in Northeast Italy's enchanting Prosecco region has been writing its story, creating wines that captivate and inspire. The inimitable Mionetto style is expressed in this refined Prosecco Brut, with its seductive aromas and flavors of honey, golden apple and white peach.

Experience Mionetto's world of sparkling inspiration.







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